

DALLA TRADIZIONE

14 SPAGHETTI AGLIO E OLIO E PEPERONCINO

smoked spaghetti - garlic - olive oil - calabrian chili
parsley - hazelnuts

16 PASTA E PATATE

curry torchietti - potatoes - shrimp - broth

14 REGINETTE AL POMODORO

heirloom tomato sauce - shaved parmigiano - basil

16 LASAGNE VERDI

spinach pasta sheets - bechamel
bolognese sauce

→ * **HANDMADE gluten free**
pasta available upon request
\$1 extra

ASSAGGI DI PASTA
chefs selection

3 pastas for \$36

5 pastas for \$60

DAL PENSIERO

17 BLACK PEPPER RAVIOLINI

mascarpone cheese filling - butternut squash -
mustard greens

17 LEMON GIGLI

duck ragu - pecorino di fossa - thyme

16 BLACK INK BUCATINI

Cantabrico anchovies - scallion-lemon butter - breadcrumbs

15 BUCKWHEAT CONCHIGLIE

'Nduja sausage - caprino cheese

17 CHILI RIGATONI

octopus - clams - mussels - tomato sauce -
taggiasca olives - celery

17 COCOA TAGLIATELLE

walnut pesto - porcini mushroom - chive

11 CHERRY TOMATO CONFIT

arugula - pickled red onion - pecorino di fossa - mint oil

11 SMOKED EGGPLANT PANZANELLA

heirloom tomato - fresh herbs - chilies - crostini

9 ROASTED RAINBOW CARROTS

frisee salad - ginger hollandaise

16 BRAISED BEEF CHEEK

soft polenta - crispy onion - red wine reduction

20 WHOLE ORATA

whole dorada - stuffed with swiss chard - cherry tomato
raisins - bell pepper tapenade

20 BOLLITO MISTO

beef - lamb - pork - salsa verde - root vegetables

BEFORE OR AFTER

7 TOASTED FOCACCIA

cantabrico anchovies - scallion-lemon butter - frisee salad

7 FRIED PICKLED VEGETABLES

served with a salsa verde dip

11 BEETS & FIGS

prosciutto San Daniele - 12 year balsamic

9 BURRATA & PEANUTS

castelvetrano olives - oregano

12 INSALATA DI RADICCHIO

pears - aged parmigiano - honey-pomegranate vinaigrette

18 TAGLIERE OF SALUMI E CHEESE

served with foccacia - housemade giardiniera & compote
chefs selection of 2 cheeses & 2 meats

Dolci - Formaggi - Frutta

8

9

7