

ANTIPASTI

SALUMI

Prosciutto di Carpegna 20M
Berkshire mortadella
Soppressata salame
Bresaola

FORMAGGI

Parmigiano Reggiano 24M
Mozzarella di Bufala
Cumberland [raw, cow]
La Tur [goat/sheep/cow]

Served with marinated olives, compote and focaccia
Pick 2 x \$19 or 3 x \$26

13 INSALATA DI STAGIONE

lettuce - cucumber - black cerignola olives - heirloom tomatoes

13 ANGURIA

watermelon - cucumber - cashew - basil

15 FARRO

zucchini - green beans - mediterranean herbs

17 BURRATA

heirloom tomatoes - caper leaves - sicilian oregano - pan carasau

10 PEPERONATA

shishito peppers, corn, potatoes, preserved lemon

17 FRITTO DI VERDURE

tempura zucchini blossoms - ricotta - eggplant - calabrian aioli

18 TONNO

yellowfin tuna tartare - fennel - fermented chili oil

20 VONGOLE

countneck clams - heirloom tomato - scallion - crostino

3 HOUSEMADE FOCACCIA

PRIMI

ASSAGGI DI PASTA

Chef's selection tasting 3 Pastas for \$39

17 SPAGHETTI AGLIO E OLIO

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

22 TAGLIOLINI AL POLIPO

octopus carpaccio - salsa verde

18 GNOCCHI AL POMODORO

heirloom cherry tomato sauce - sheep ricotta salata

21 AGNOLOTTI DI BURRATA

basil pesto - pistacchio di Bronte

19 LINGUINE

hake - caperberries - sundried tomato - fennel fronds

25 BUCATINI ALL' ASTICE

Maine lobster - Umbrian chickpeas - peperoncino

20 GIGLI AL LIMONE

duck ragu - pecorino - thyme

18 LASAGNE VERDI

spinach pasta sheets - bechamel - bolognese sauce

19 TUMMINIA PACCHERI

eggplant - heirloom tomatoes - sicilian anchovies

SECONDI

26 PESCE

seared striped bass - zucchini duo - edible flowers

34 VEAL MILANESE

15 oz pan fried veal chop - heirloom tomatoes - corn

HANDMADE GLUTEN FREE PASTA available upon request (+\$2)