

DINNER

CICCHETTI

FRIED GREEN OLIVES	3	COUNTRY TERRINE, RED ONION JAM	4
BUTTERNUT SQUASH FRITTERS, GARLIC <i>AGLIOLI</i>	4	BACCALA FRITTERS, FENNEL FROND PESTO	4
ARANCINI, MUSHROOM FILLING, OLIVE TAPENADE	4	FRIED <i>MONDEGHILLI</i> , <i>SALSA VERDE</i>	5

SELECTION OF CICCHETTI 12

ANTIPASTI

ROASTED CAULIFLOWER <i>ZUPPA</i> , FLORETS, TOASTED PINE NUTS, PARMESAN AND SAGE BISCOTTO	7
BABY RED ROMAINE, CARA CARA ORANGE, LAURA CHENEL GOAT CHEESE, TOASTED ALMONDS, CITRUS VINAIGRETTE	8
SUNCHOKE AND EGG YOLK <i>SFORMATO</i> , RED FRILL MUSTARD, BLOOD ORANGES, OIL CURED OLIVES, GRANA CRISP	9
ORGANIC FARRO, ROASTED BABY SCARLET TURNIPS, TURNIP GREENS, TOASTED HAZELNUTS, LEEK DRESSING	9
SEARED BERKSHIRE PORK BELLY, ROASTED RED BEET <i>MOSTARDA</i> , CHICORIES, LEMON-ANCHOVY DRESSING	10
MANILA CLAMS AND SCALLOPS, TOMATO <i>BRODO</i> , UMBRIAN LENTILS, CHILE FLAKES, TIGER BEAN PUREE, BRUSCHETTA	12
HAND PULLED BURRATA, PRESERVED ARTICHOKEs, WATERMELON RADISH, CANDIED WALNUTS, OIL CURED OLIVES	8/12
<i>SALUMI ARTIGIANALI</i> -COUNTRY TERRINE, BRESAOLA, SOPPRESSATA, SALAME TOSCANO, RED ONION JAM, CAPERBERRIES, PICKLED CAULIFLOWER	10/14

PRIMI

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	9/12
<i>CASUNZEI</i> , ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER SAUCE, GRANA PADANO	9/14
ORECCHIETTE, GORGONZOLA FONDUE, COUNTY LINE CHICORIES, APPLE, BLACK TRUMPETS, TOASTED WALNUTS	9/14
TAGLIOLINI <i>PEPATI</i> , ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES, HOT PEPPERS, ARUGULA	9/14
GNOCCHI, LIBERTY FARMS DUCK <i>RAGU</i> , RED FRILL MUSTARD, GRILLED RED ONIONS, AGED ASIAGO	10/15
BRAISED LAMB NECK AGNOLOTTI, LAMB BRODO, BRAISED LEEKS, COCOA NIBS, RED WINE EMULSION, PIAVE VECCHIO	10/15
<i>BAMBINO</i> , ORGANIC PASTA FOR KIDS, TOMATO, BUTTER OR CREAM SAUCE	5

SECONDI

ARTICHOKE AND ERBETTE CHARD RISOTTO, PARMESAN AND ARTICHOKE BRODETTO, SWEET ONION, TOASTED PINE NUTS	16
ROASTED CHICKEN BREAST, SAUTEED BROCCOLI RABE, CIPOLLINI, PANCETTA, CREAMY POLENTA, LEMON SAUCE	17
GRILLED DUROC PORK CHOP, PORK BELLY, CECI BEAN, ARTICHOKE AND TOMATO <i>RAGU</i> , CAVOLO NERO, PORK SAUCE	19
ROASTED ARTIC CHAR, MARROW BONE, SHAVED BRUSSELS, RADISHES, FREGOLA, <i>GREMOLATA</i> , SHELLFISH <i>BRODETTO</i>	21
GRILLED HANGER STEAK, BRAISED SHORT RIB AND POLENTA <i>BOMBA</i> , GRILLED TREVISO RADICCHIO, BALSAMIC SAUCE	23
ROASTED DUCK BREAST, DUCK LEG CONFIT, CRANBERRY BEANS, <i>SOFFRITTO</i> , ESCAROLE, CHANTERELLES, PORCINI SAUCE	24

CONTORNI

CREAMY POLENTA, GORGONZOLA	5	GRILLED CHARD STEMS, RED WINE VINAIGRETTE	5
ROASTED BRUSSELS SPROUTS, PANCETTA, GARLIC	5	OLIVE OIL CRUSHED POTATOES	5

FORMAGGI

ROCCHETTA, COW, GOAT AND SHEEP'S MILK CHEESE, CRANBERRY <i>MOSTARDA</i>	5
SPEZIATO AL TARTUFO, TRUFFLED COW'S MILK CHEESE, QUINCE PASTE, COCOA NIBS	5
DOLCE GORGONZOLA, COW'S MILK CHEESE, CELERY ROOT AND MEYER LEMON JAM	5

SELECTION OF CHEESES 14

WE USE THE FINEST LOCAL, ORGANIC, SUSTAINABLE AND SEASONAL INGREDIENTS
 DINNER: MONDAY-THURSDAY 5:30-9:30PM FRIDAY & SATURDAY 5:30-10:00PM SUNDAY 5:00-9:00PM
 LUNCH: MONDAY-FRIDAY 11:30-2:30PM BRUNCH: SATURDAY & SUNDAY 10:30-2:30PM
 ALL ITEMS AVAILABLE FOR CARRY OUT-MC, VISA, AMEX AND CASH GLADLY ACCEPTED
 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
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