



ANTIPASTI

Fried Polenta · 20

Brussels Sprouts & Frisee, Parmigiano Reggiano Fonduta, Arugula Oil

Grilled Rhode Island Calamari · 18

Rosemary, Garlic, Dried Chilies, Crispy Carrots

Tonno Rosso Crudo · 22

Raw Blue Fin Tuna, Avocado, Mango, Capers, Calabrian Chili Oil

Carne Cruda · 22

Raw Veal, Toasted Hazelnuts, Chives, Egg Yolk, Focaccia Crostini

Pan Seared Hudson Valley Foie Gras · 29

Candied Fennel, Blood Orange Supremes, Pomegranate Seeds
Pomegranate Reduction

Porcini & Leek Cream Soup · 19

Arugula Oil, Crispy Leeks

Purple Beet Carpaccio · 20

Burrata, Blood Orange, Hazelnut, Red Sorrel
Orange Vinaigrette, Pomegranate Seeds

Arugula Salad · 15

Frisée, Radicchio, Preserved Lemon, Parmigiano, Lemon Vinaigrette

Endive & Escarole Salad · 18

Grapefruit, Shaved Fennel, Pistachio, Shaved Pecorino
White Balsamic Vinaigrette

ANTIPASTI MISTI · 24

Roasted Beets with Mint and Pine Nuts, Mortadella, Giardiniera, Calabrian Chilies & Oregano Gremolata
Crostini, Local Onion Agrodolce, Rosemary Honey Pears, Homemade Ricotta

PROSCIUTTO TRIO · 43

Prosciutto di Parma Gran Riserva 24 Meses
Prosciutto San Daniele di Friuli
Speck dell'Alto Adige

SALAME TRIO · 39

Finocchiona Toscana
Salame Norcino
Salame de Cinghiale Piemontese

SALUMI ITALIANI

Prosciutto di Parma Gran Riserva 24 Meses · 16

Prosciutto San Daniele di Friuli · 14

Speck dell'Alto Adige · 13

Salame de Suino Toscano · 14

Mortadella · 13

Finocchiona Toscana · 15

Salamini Norcino · 15

Salame Calabrese · 14

Salame de Cinghiale Piemontese · 16

Bresaola Valtellinese · 13

FORMAGGI

ITALIAN CHEESES, SLICED TO ORDER - 7 per selection, 19 for a selection of three

LA TUR (Sheep, Goat & Cow, Piemonte)

ROBIOLA DUE LATTE (Sheep & Cow, Piemonte)

TALEGGIO (Cow, Lombardia)

CAPRINO SEMISTAGIONATO (Goat, Sardegna)

FONTINA (Cow, Valle d'Aosta)

PECORINO TOSCANO (Sheep, Tuscany)

PARMIGIANO REGGIANO 24 MONTH (Cow, Emilia-Romagna)

GORGONZOLA DOLCE (Cow, Lombardia)

PRIMI

Black Trumpet & Yellow Foot Chanterelle Funghi Risotto (PIEMONTE) · 35

Black Trumpet & Yellow Foot Chanterelle Mushrooms, Roasted Parsnips
Thyme Butter Pomegranate (please allow 20 minutes)

Agnolotti dal Plin (PIEMONTE) · 31

Pillow Shaped Filled Pasta, Hazelnut Sage Brown Butter

Spinach & Ricotta Cheese Marubini (PIEMONTE) · 33

Artichokes, Sunchokes, Sundried Tomatoes, Almonds, Garlic, Lemon
Extra Virgin Olive Oil

Gnocchetti (PIEMONTE) · 32

Cinghiale & Porcini Sausage, Tomato
Roasted Brussels Sprouts

Spaghetti alla Chitarra (PIEMONTE) · 19

Substitute Gluten Free Tagliatelle · 24
Tomato Basil Sauce ADD Chicken Fricassee OR Cinghiale Ragù · 5

Pappardelle (PIEMONTE) · 34

Braised Lamb Ragù, Confit Yellow Tomatoes
Mint & Fresno Chili Pesto

Tajarin (PIEMONTE) · 25

Piemontese Hand Cut Pasta, Veal Ragù

Spaghetti Neri (LIGURIA) · 34

Lobster, Calamari, Shrimp, Garlic, Basil
Spicy Lobster Tomato Sauce

Bucatini all' Amatriciana (LAZIO) · 32

Guanciale, Candy Onions
Tomatoes, Calabrian Chilies

Lasagna Marchigiana (LE MARCHE) · 35

Veal Ragù, Fonduta, Red Wine Reduction

PESCE E CARNE

Pan Seared Scallops · 52

Slow Simmered Black Lentils, Guanciale, Forest Mushrooms

Grilled Blue Fin Tuna · 46

Roasted Romanesco, Olive Salmoriglio, Fried Anchovies

Grilled Mediterranean Branzino · 41

Artichokes, Yellow Tomato Confit, Capers
Lemon Butter Sauce

Saltimbocca: Prosciutto-Wrapped Chicken Breast · 33

Swiss Chard, Polenta, Fresno Chili, Sage Reduction

Squab alla Mattone · 39

Glazed Rainbow Carrots, Forest Mushrooms
Celery Root Purée, Cognac Reduction

Grilled Magret of Duck · 42

Roasted Sunchokes, Creamy Farro Verde, Carrot Purée
Blood Orange Thyme Agrodolce

Honey Braised Beef Short Rib · 44

Sunchoke & Potato Purée, Balsamic Pearl Onions, Roasted Beets
Braising Jus, Green Oil

Pan Roasted 24oz Prime Beef Fiorentina · 135

Olive Oil Crushed Potatoes, Glazed Rainbow Carrots, Garlic Roasted Romanesco
Porcini Butter, Rosemary Chili Oil, Saba

CONTORNI

SIDES - 10 per selection

Roasted Local Romanesco, Garlic, Chili Oil

Roasted Cauliflower, Hazelnut Brown Butter

Butter Glazed Local Rainbow Carrots & Cipollini Onions

Braised Swiss Chard with Pine Nuts & Golden Raisins