

OTTOBRE 2021

ANTIPASTI

Prosciutto	20 month san daniele ham, pears, watercress, mint, aceto balsamico 17.
Caprese	heirloom tomatoes, bufala mozzarella, basil, aceto balsamico 15.
Arancini	fried risotto balls, fontina fonduta, parmigiano reggiano, chives 9.
Sformatino	yellow corn custard, fonduta, chanterelle mushrooms, grana padano 14.
Vitello	thin sliced veal, tonnato sauce, fried capers, frisee, radish, meyer lemon 15.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 15.
Milanese	asparagus, fontina fonduta, prosciutto, parmigiano reggiano, fried egg 16.
Tartare	raw yellowfin tuna, horseradish creme fraiche, capers, arugula, pine nuts, crostini 18.

ZUPPE E INSALATE

Minestra	beluga lentils, butter beans, pancetta, farro & cavolo nero soup, grana padano 10.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 12.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, pickled onion, fines herbs 12.
Rucola	arugula, parmigiano reggiano, aceto balsamico vinaigrette 10.
Anatra	confit duck leg, baby kale, endive, pluots, pistachios, aceto balsamico 21.
Mele	pink lady apples, mixed lettuces, burrata cheese, candied pecans, radishes 15.

PRIMI

Tagliatelle	gulf shrimp, white wine, cream, tomato, garlic, cilantro, basil 27.
Bucatini	“alla amatriciana” pancetta, onion, tomato, chili, grana padano 21.
Radiatore	calabrian chili sausage, broccoli di ciccio, red onion, pecorino toscano 21.
Spaghetti	“carbonara” guanciale, egg, black pepper, pecorino toscano 21.
Gnudi	spinach ricotta pillows, beef ragu, parmigiano reggiano 25.
Fettuccine	manila clams, mullet bottarga, garlic, white wine, chili, parsley 24.
Pappardelle	braised pork ragu, baby artichokes, cavolo nero, pecorino romano 26.

SECONDI

Pesce	seared halibut, butter beans, corn, cherry tomatoes, castelvetro olives, fines herbs 34.
Pollo	spit roasted half chicken, tomato panzanella, cucumber, basil, onion, arugula 25.
Bistecca	“alla fiorentina” oak grilled porterhouse steak (two to three people) 99.
Maiale	grilled pork chop, roasted yukon gold potatoes & fennel, plums, frisee, aceto balsamico 27.
Brassato	red wine braised short rib, broccoli, chanterelle mushrooms, potato puree 36.
Costata	grilled ribeye steak, asparagus, arugula, parmigiano reggiano, red wine jus 45.

PIZZE

Verdure	chanterelle mushrooms, spinach, roasted garlic, broccoli, mozzarella cheese 18.
Margherita	fresh mozzarella, tomato, basil, virgin olive oil 17.
Salsiccia	calabrian chili pork sausage, tomato, red onions, broccoli, mozzarella 19.
Fichi	black mission figs, pancetta, dolce gorgonzola, rosemary, caramelized onions 19.
Soppressata	spicy salami, mozzarella, tomato, castelvetro olives, oregano 19. add farm egg or arugula 2. add prosciutto 5.

CONTORNI

Schiacciata	wood-fired flat bread, corto olive oil, rosemary 5.
Pane	“Della Fattoria” wood-fired artisan bread, organic butter 4.5
Patate	potato puree, corto olive oil 9.
Asparagi	grilled asparagus, preserved lemon 9.
Broccoletti	broccoli di ciccio, garlic, bay leaf 9.
Spinaci	savoy spinach, lemon 9.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.
Cavolini	brussels sprouts, pancetta, sage 9.

BENJAMIN BALESTERI, EXECUTIVE CHEF

A surcharge of 4% will be added to all sales to help defray costs associated with safety, sanitation, and employee benefit expenses.

Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness