

NOVEMBRE 2021

ANTIPASTI

Sformatino	cauliflower custard, fonduta, chanterelle mushrooms, grana padano 14.
Arancini	fried risotto balls, fontina fonduta, parmigiano reggiano, fines herbs 9.
Milanese	fontina fonduta, mushrooms, prosciutto, parmigiano reggiano, fried egg 16.
Prosciutto	20 month san daniele ham, pears, persimmons, watercress, mint, aceto balsamico 17.
Fegatini	chicken liver mousse crostini, persimmons, pistachios, aceto balsamico 12.
Vitello	thin sliced veal, tonnato sauce, fried capers, frisee, radish, meyer lemon 15.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 15.
Tartare	raw yellowfin tuna, horseradish creme fraiche, capers, arugula, pine nuts, crostini 18.

ZUPPE E INSALATE

Passato	puree of butternut squash & leek soup, crème fraiche, chives 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, persimmons, pears, pistachios, aceto balsamico 21.
Granchio	dungeness crab, butter lettuce, satsuma mandarins, green goddess, pickled onion 25.
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 quail ragu, baby artichokes, cavolo nero, pecorino romano 26.

SECONDI

Tacchino	roasted turkey, mashed potatoes, gravy, stuffing, cranberry sauce, brussels sprouts 45.
Pesce	seared halibut, spinach, butter beans, clams, chanterelle mushrooms, butter, fines herbs 34.
Pollo	grilled half chicken, baby carrots, baby artichokes, grapes, frisee, almonds, lemon 25.
Bistecca	“alla fiorentina” oak grilled porterhouse steak (two to three people) 99.
Maiale	grilled pork chop, roasted yukon gold potatoes, fennel, persimmons, arugula, aceto balsamico 27.
Brassato	red wine braised short rib, anson mills white polenta, agrodolce cipollini onions 36.
Costata	grilled ribeye steak, potato puree, broccoli di ciccio, 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.
Soppresata	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.
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 California wage and benefit mandates

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