



LUGLIO 2021

ANTIPASTI

Arancini	fried risotto balls, fontina fonduta, parmigiano reggiano, chives 9.
Sformatino	yellow corn custard, fonduta, english peas, pioppini mushrooms, grana padano 14.
Prosciutto	20 month san danielle ham, white peaches, kale, aceto balsamico 17.
Vitello	thin sliced veal, tonnato sauce, fried capers, frisee, radish, meyer lemon 15.
Caprese	heirloom tomatoes, bufala mozzarella, basil, aceto balsamico 15.
Polpettine	wood fired veal & pork meatballs, castelvetrano 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

Passato	puree of corn & 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, cherries, pistachios, aceto balsamico 21.
Pesca	yellow peaches, mixed lettuces, goat cheese, candied pecans, radishes 14.

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, english peas, 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 lamb & pork ragu, baby artichokes, cavolo nero, pecorino romano 26.

SECONDI

Salmone	grilled king salmon, butter beans, corn, cherry tomatoes, castelvetrano 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, peaches, frisee, aceto balsamico 27.
Brassato	red wine braised short rib, broccoli, pioppini mushrooms, potato puree 36.
Costata	grilled ribeye steak, asparagus, arugula, parmigiano reggiano, red wine jus 45.

PIZZE

Verdure	pioppini 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.
Soppressata	spicy salami, mozzarella, tomato, castelvetrano 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