

ANTIPASTI

OYSTERS 23
*balsamic mignonette**

OLIVES 9

PIATTO DI ANTIPASTI 25
prosciutto, coppa, salami, Parmigiano, olives

PROSCIUTTO 17

CROSTINI 10
spicy anchovy and parsley

ARANCINI 13
with Calabrian chile

POLENTA FRITTA 12
truffle honey and pecorino

APPETIZERS

TARTARE DI TONNO 23
*Calabrian chile and crème fraîche**

CARPACCIO 24
*truffle, arugula and potatoes**

FENNEL 17
Castelvetrano olives and provolone

CITRUS 18
dates, pistachios and Formaggio di Fossa

BURRATA 18
mostarda di Cremona and smoked oil

OCTOPUS 24
potatoes, celery and preserved lemon

SAUSAGE 21
braised lentils and Dijon mustard

PASTA

CANDELE CACIO E PEPE 20
Gran Mugello and peppercorns

LASAGNETTE 26
asparagus and morel mushrooms

MALFATTI 25
fava beans, pancetta and mint

LINGUINE ALLE VONGOLE 26
littleneck clams and vermouth

ORECCHIETTE 25
'nduja and dandelion greens

MAINS

COD 34
tomato, mussels and saffron aioli

STEAK 36
*grilled shiitake and Béarnaise**

WHOLE DORADE MP
leeks, egg and salsa rustica

CHICKEN 55
chicory alla Romana

BISTECCA FIORENTINA MP
*bomba Calabrese and patate fritte**

SIDES

BRAISED GREENS 11

HEIRLOOM BEANS 11

PATATE FRITTE 11

Please inform us of any allergies or dietary restrictions.

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

