

ANTIPASTI

OYSTERS 23
*balsamic mignonette**

PIATTO DI ANTIPASTI 24
prosciutto, coppa, salami, Parmigiano, peppers

PROSCIUTTO DI PARMA 16

OLIVES 8

CROSTINI 9
spicy anchovy and parsley

ARANCINI 12
with Calabrian chile

APPETIZERS

FENNEL 17
Castelvetrano olives, provolone

CHICORY 18
salsa alla Romana

CITRUS SALAD 17
pistachio, dates, Formaggio di Fossa

CARPACCIO 23
*truffle, arugula and potatoes**

BURRATA 18
mostarda di Cremona and smoked oil

OCTOPUS 23
chickpeas and salsa verde

SAUSAGE 17
potato salad and Dijon mustard

PASTAS

CANDELE CACIO E PEPE 19
Gran Mugello and peppercorns

SPAGHETTI POMODORO 20
tomato and basil

MALFATTI 24
wild mushrooms and Parmigiano

PICI AL NERO DI SEPPIA 23
cuttlefish, tomato and basil

ORECCHIETTE 22
'Nduja, pancetta and breadcrumbs

MAINS

COD 32
favas, peas and clam sauce

DORADE 36
grilled artichokes and Hollandaise

WAGYU BURGER 24
caramelized raddichio, Gorgonzola, patate fritte

STEAK 35
beets and blue cheese butter

PORK CHOP 46
caramelized fennel, butter beans

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.*

We accept credit cards only.

COCKTAILS

SOLE SARDO <i>bianco vermouth, Vernaccia, lemon, soda</i>	12
SICILIAN DEFENCE <i>gin, aquavit, fennel, lemon</i>	15
DRAMMIT, JANET! <i>rum, ginger beer, allspice, lemon</i>	15
KNEE REPLACEMENT <i>mezcal, Aperol, Nardini grappa, lemon</i>	17
AMARENA SOUR <i>bourbon, Barolo Chinato, lemon</i>	16
PINO <i>two gins, Amaro Montenegro, lemon + orange oil, pine liqueur</i>	17
STREGA NONNA <i>rye, two amari, herbal liqueur, orange</i>	17

SPARKLING

MARCHIORI <i>Valdobbiadene Prosecco '5 Varietà Integrale'</i> Veneto 2015	15 / 60
NOËL BAZIN <i>Blanc de Blancs Brut 'L'unanime'</i> Champagne NV	23 / 92
ZANOTTO <i>Rosso Col Fondo</i> Veneto NV	14 / 56

WHITE

VINO DI ANNA <i>'Palmento'</i> Sicily 2016	-9 / 14 / 54
VINO DI ANNA <i>'Bianco G'</i> Sicily 2016	-11 / 18 / 87
SAN LORENZO <i>Verdicchio dei Castelli di Jesi 'di Gino'</i> Marche 2016	14 / 52
EZIO POGGIO <i>Colli Tortonesi Timorasso 'Caespes'</i> Piedmont 2015	17 / 68
CANTINA DEL BARONE <i>Fiano 'Paóne'</i> Campania 2015	15 / 60
GIUDICELLI <i>Patrimonio Vermentino</i> Corsica 2015	21 / 84

ROSÉ

VINO DI ANNA <i>'Palmento'</i> Sicily 2016 (1.5L)	11 / 18 / 120
FONTERENZA <i>Sangiovese 'Rosa'</i> Tuscany 2016	12 / 48

RED

VINO DI ANNA <i>'Jeudi 15'</i> Sicily 2016	-8 / 14 / 70
VINO DI ANNA <i>'Qvevri'</i> Sicily 2015	12 / 21 / 105
VIGNETO SAN VITO <i>'Posca Rossa'</i> Emilia-Romagna NV	14 / 56
LE STRIE <i>Rosso di Valtellina</i> Lombardy 2013	17 / 68
I MANDORLI <i>Sangiovese</i> Tuscany 2015	16 / 64
IL CANCELLIERE <i>Irpinia Aglianico 'Gioviano'</i> Campania 2015	15 / 60
ANDREA SCOVERO <i>Barbera d'Asti 'Ciapin'</i> Piedmont 2016	16 / 64

BEER

JACK'S ABBY <i>'House Lager'</i> 12oz Framingham, MA 5.2%	8
STILLWATER <i>'Money Trees'</i> Gose Session IPA 12oz Baltimore, MD 4.6%	10
BALADIN <i>'Isaac'</i> Witte 11.2oz Piedmont, IT 5%	9
MAINE BEER COMPANY <i>'MO'</i> American Pale Ale 17oz Freeport, ME 6%	16
OMNIPOLLO <i>'Lustro'</i> Imperial IPA 12oz Stockholm, SE 8%	13
OFF COLOR <i>'Bare Bear'</i> Rye Sahti 12oz Chicago, IL 7%	9

SARATOGA STILL OR SPARKLING	7
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