

OUR MENU IS RECOMMENDED AS AN \$82 FOUR COURSE PRIX FIXE

Appetizer • Pasta • Entrée • Dessert

ANTIPASTI

INSALATA DI CAVOLO 17

kale salad, seasonal vegetables, orchard fruit
candied almonds, ricotta salata

ROMANA 18

baby romaine, endive, parmigiano
black pepper anchovy vinaigrette

BURRATA 21

eggplant caponata, crostini, agrodolce

ANIMELLE DI VITELLO 25

crispy veal sweetbreads, cauliflower purée, caper
vinaigrette, beef jus

RICCIOLA* 27

amberjack crudo, olivada
shaved fennel, pistachios

CARPACCIO PIEDMONTESE* 26

whipped tarragon goat cheese
apple truffle vinaigrette, molica

ZUPPA 19

chestnut soup, celery root, amaretto cookie

SPIGOLA* 24

black bass tartare, beets, citrus gelee, trout roe

BOCCONCINI 23

tomato-braised chicken-eggplant meatballs
mozzarella di bufala, basil

POLIPO 24

octopus alla piastra, chickpea purée
capers, preserved tomato, salami piccante

FRITTO MISTO 24

crispy calamari and shrimp, zucchini, lemon aioli

ASSAGIO DI CRUDO* 27

tasting of three crudos
ricciola • carpaccio piemontese • spigola

PRIMI PIATTI all pasta made in house, low-gluten available

TORTELLI 32

maine lobster ravioli, seppia, crustacean brodetto

RISOTTO 29

butternut squash purée, squacquerone
pumpkin seed

GARGANELLI 29

braised lamb neck, sheep's milk ricotta

RICOTTA GNOCCHI 32

ricotta gnocchi, braised oxtail, soffritto
brussels sprout leaves

FAGOTTINI 29

cocoa ravioli, braised rabbit, root vegetables, sage

TAGLIATELLE 29

classic ragù bolognese

SPAGHETTI

pomodoro & basil 22
clams, **choice of:** bianco **or** rosso 26

TORTELLONI 26

basil & ricotta ravioli
choice of: parmigiano **or** pomodoro

AGNOLOTTI 29

veal ravioli, wild mushrooms

SPACCATELLE 28

puttanesca, taggiasca olives, calabrian chili

FUSILLI 29

neapolitan pork shoulder ragù, pecorino fonduta

ENTRÉES

PESCE

ALL FISH CAN BE SIMPLY PREPARED

DENTICE 36

red snapper, tomato alla acqua pazza
chickpeas, braised leeks

PESCE SPADA 38

grilled swordfish, fregola, pear, bagna cauda

SALMONE 36

pan seared salmon, creamy sunchoke
chicory, chestnut gremolata

BRANZINO 39

grilled sea bass, carrot purée
marble potatoes, kalamata olives

VEGETARIAN

CAVOLFIORE 29

cauliflower steak, quinoa salad, aged balsamic

CARNE

FILETTO 46

prime beef tenderloin, seasonal vegetable gratin
cipollini onions, bone marrow beef jus

POLLETTO 34

roasted chicken, beluga lentils, swiss chard, chicken jus

AGNELLO 42

lamb osso bucco, creamy polenta, marsala mushrooms,
gremolata

MILANESE 36

crispy veal cutlet, mushroom crema
prosciutto, sage, arugula salad

FIorentINA 125

38 oz. porterhouse steak for two, choice of two sides

limited availability • prix fixe supplement \$48

CONTORNI 13

BRUSSELS SPROUTS • WILD MUSHROOMS • CRISPY POTATOES

ROASTED BABY CARROTS • SAUTÉED SPINACH

SPECIALE DEL GIORNO

MONDAY

Duck Breast

*long island duck breast, parsnip purée
pickled swiss chard, duck jus*

prix fixe supplement \$8

TUESDAY

Dover Sole

*pan roasted dover sole, lemon
capers, brown butter*

prix fixe supplement \$10

WEDNESDAY

Grilled Orata

*simply prepared, palermitana
charred lemon*

THURSDAY

Cioppino

*crustacean brodetto
chef's daily selection of seafood*

prix fixe supplement \$8

FRIDAY

Pork Chop

*grilled pork chop, pepperonata
vincotto*

SATURDAY

Lobster al Forno

*baked maine lobster
endive salad, beurre blanc*

prix fixe supplement \$9

SUNDAY

Mixed Grill

*Chef's daily selection of
grilled meats*