

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 roamine, endive, parmigiano
black pepper anchovy vinaigrette

BURRATA 21
eggplant caponata, crostini, agrodolce

BARBABIETOLE 22
beets three ways, goat cheese mousse
candied walnuts, honey balsamic vinaigrette

RICCIOLA* 27
amberjack crudo, olivada
shaved fennel, pistachios

CARPACCIO PIEDMONTESE* 26
whipped tarragon goat cheese
apple truffle vinaigrette, crostini

ZUPPA 18
lentil soup, squacquerone cheese, rosemary croutons

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 piedmontese · spigola

WHITE TRUFFLES

4 grams 70 | 8 grams 120

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, broccoli rabe
sheep's milk ricotta

RICOTTA GNOCCHI 32
ricotta gnocchi, braised oxtail, soffritto
brussels sprout leaves

FAGOTTINI 29
cocoa ravioli, braised rabbit, root vegetables, sage

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

TAGLIATELLE 29
classic ragù bolognese

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

GNOCCHI ALLA ROMANA 29

semolina gnocchi, royal trumpet mushrooms
tomatoes on the vine, chicory, saba

CARNE

FILETTO 46

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

POLLETTO 34

roasted chicken, beluga lentils, chanterelle mushrooms
swiss chard, chicken jus

AGNELLO 42

grilled rack of lamb, stuffed tomato
cranberry beans, eggplant, lamb jus

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*