

morning

available 11am to 1pm

UOVA IN PURGATORIO baked eggs, pancetta, tomato, rosemary, shallots, parmigiano **15**

UOVA FUNGHI poached eggs, mushrooms, parmesan polenta, parmigiano **15**

insalate

ARUGULA

lemon, parmigiano **13**

ENDIVE

anchovy citronette, pecorino **15**

antipasti

BONE MARROW

testa, pickled red onion **19**

CHARRED OCTOPUS

rice beans, chorizo, chicories **19**

panini

available 11am to 5pm

MUSHROOM housemade ricotta, toasted pumpkin seeds **14**

POLLO DIAVOLO rapini pesto, arugula, provolone **14**

CHIMICHURRI STEAK caramelized onion puree, arugula, pecorino **14**

BRAISED PORK SHOULDER pickled red onion, parmigiano **14**

primi

TAGLIOLINI cacio e pepe, pecorino **16**

GARANELLI oyster mushrooms, shallots, thyme, aleppo, pecorino **19**

SPAGHETTI ALLA ARRABBIATA calabrian chilies, tomato, pecorino **17**

TAGLIATELLE ALLA BOLOGNESE parmigiano reggiano **19**

TAJARIN ALLA CARBONARA* speck, egg, black pepper, pecorino romano **19**

ORECCHIETTE housemade sausage, pecorino romano **17**

secondi

BRANZINO IN CARTOCCIO confit potatoes, cerignola olives, aleppo pepper **29**

POLLO AL DIAVOLO broccoli rabe, chilies **26**

RACK OF LAMB spring pea puree, market carrots, red cabbage **38**

contorni **10**

BROCCOLI RABE

garlic, chilies

CHARRED CAULIFLOWER

garlic, chilies, capers, lemon

ANSON MILLS POLENTA

parmigiano reggiano