

ITALIAN
COUNTER CULTURE



EXECUTIVE CHEF
ANDREW WHITNEY

dell'anima

antipasti

BONE MARROW testa, pickled red onion **19**
CHARRED OCTOPUS rice beans, chorizo, chicories **19**
SEASONAL ANTIPASTO **18**

insalate

ARUGULA lemon, parmigiano **13**
ENDIVE anchovy citronette, pecorino **15**
BABY BEETS honey yogurt, pickled shallots **13**

primi

TAGLIOLINI cacio e pepe, pecorino **16**
GARGANELLI 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

BROCCOLI RABE garlic, chilies **10**
CHARRED CAULIFLOWER garlic, chilies, capers, lemon **10**
ANSON MILLS POLENTA parmigiano reggiano **10**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.