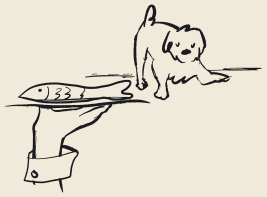
DINNER



Snacks

Marinated Olives... *Calabrian Chiles, Rosemary*	$6
Selection of Daily Breads... *Beurre de Baratte, Sicilian Olive Oil*	$15
(Gluten Free Bread Available)	
with Warm Fresh Ricotta	$8
with Anchovies	$12
Cacio e Pepe Suppli (3)... *Prosciutto*	$18
Steak Tartare... *Aged Parmigiano Reggiano, Anchovy, Grilled Baguette*	$24

Starters

Escargot... *Whipped Lardo, Herbs*	$24
Oysters on the Half Shell (6)... *Green Peppercorn Mignonette**	$26
Endive Salad... *Pistachio, Fennel, Citrus, Ricotta Salata*	$26
Little Gem... *Dijon Vinaigrette, Roasted Shallots*	$22
Tuna Crudo... *Radish, Basil, Sumac**	$28
Grilled Globe Artichoke... *Olive Butter, Lemon*	$26

Pasta

Pansotti... *Walnut, Honeynut Squash, Ricotta, Sage*	$29
Spaghetti... *Tuna Bottarga, Calabrian Chilies*	$28
Rigatoni... *Pork Ragu, Spring Onion, Bianco Sardo*	$29
Mafaldine alla Trapanese... *Tomato, Basil, Almond, Garlic*	$28
Chicken Liver Agnolotti... *Chanterelles, Saba, Rosemary*	$29

From Our Hearth

Leeks Vinaigrette... *Stracciatella, Hazelnuts*	$22
Whole Dorade... *Castelvetrano Olives*	$52
Half Chicken... *Pan Bread, Fennel, Salsa Verde*	$46
Iberico Pork Chop... *Cherry Peppers, Arugula**	$48
Dry-Aged Cote de Boeuf for Two... *Neonata, Garlic*, Served with Pommes Frites*	$180

Sides

Pommes Frites	$14
Oyster Mushrooms... *Shallots, Sherry, Thyme*	$14
Wood-Fired Jimmy Nardellos... *Sicilian Oregano*	$14

290 Elizabeth Street, New York, NY

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*