



PRIX FIXE DINING: A TASTING MENU

75/PP

ADD WINE PAIRING 35/PP

PLEASE CHOOSE ONE DISH FROM EACH COURSE FOR YOUR
SMALL PLATE TASTING MENU

ANTIPASTI

LITTLE GEM CAESAR* 14

SAGE CAESAR, NORI CROUTONS, PARM

HOUSE MADE FOCACCIA 6

ADD WHITE BEAN DIP 2

ADD HERB RICOTTA 3

ROASTED BEET SALAD 15

SESAME VINAIGRETTE, SEED BRITTLE

OYSTER 3PC* 18

LIME APPLE GRANITA, GREEN APPLE MIGNONETTE

PORK RILLETTE WITH CICCICILIO* 19

MUSTARD, HERBS, PICKLES

PASTA E GRANI

CORN AND RICOTTA AGNOLOTTI 29

BLACK GARLIC, BURNT ALLIUMS

TAGLIATELLE TOCCO DI FUNZI 28

CRISPY MUSHROOMS, PIAVE VECCHIO

BUCCA PUTTANESCA 28

TOMATO, ANCHOVIES, CAPERS, BREAD CRUMBS

SPAGHETTI DANDELION PESTO 27

ITALIAN SAUSAGE, CHILIS, BREAD CRUMBS

RIGATE WITH BEEF RAGU 29

BEEF, RED WINE, PARMIGIANO

SECONDI

COSTA DI MANZO AL FUOCO* 55

GRILLED RIB EYE, ROASTED MUSHROOMS, CHARRED BROCCOLI

POLLO ARROSTO 35

ROASTED HALF CHICKEN, BRAISED WHITE BEANS AND

GREENS, PEPPERINATA

BRONZINO ALL GRIGLIA 42

GRILLED BRANZINO, GREEN POTATO CAKE, OLIVE TAPENADE

PANCIA D'ANGELO BRACIOLE 38

BRAISED LAMB BELLY, PRUNES, POLENTA

DESSERT

DULCE DE LECHE FLAN 11

A TRADITION SINCE 2014

STRAWBERRY TRES LECHES CAKE 12

MARGARITA SYRUP, RUBY RED GRAPEFRUIT

CHOCOLATE MOUSSE 10

VALRHONA CHOCOLATE, SILKEN TOFU

Items marked with an asterisk might be, according to the Commonwealth of Massachusetts, dangerously raw or undercooked
Before placing your order, please inform your server if a person in your party has a food allergy
A 20% service charge will be added to parties of 6 or more guests