

FOR THE TABLE

STUFFED GARLIC FLATBREAD 14
HOUSE SALAMI & CHEESE 16
Elevation Meats Campari Salami,
Crescenza Cheese, Sicilian
Orange Blossom Honey

APPETIZERS

CRUDO MISTO 19
Sorrento Kosho, Pink Lemon,
Spring Herbs

TONNATO VITELLO 20
Spicy Veal Tartare,
Tuna Carpaccio

CHRYSANTHEMUM SALAD 17
Garlic, Sesame, Parmesan

PROSCIUTTO & PAPAYA 18
Tamarind, Hazelnut,
Sheep's Cheese

BBQ CALAMARI 19
Pepperoni Fried Rice,
Herbed Labne

PASTA

STRACCHINO GNOCCHI 27
Zucchini Flowers, Chives,
Sharp Provolone

SORPRESINE & SMOKED MUSSELS 28
Peroni, Pimenton, Cilantro Macho

SOURDOUGH PASTA CACCIATORE 26
Mezcal-Braised Chicken, Nduja,
Sicilian Olives

GARGANELLI GIGANTI 29
Broken Meatball Ragu,
Guanciale, Pecorino

MAINS

pesce alla griglia 29
Scungilli & Clams, Guajillo, Buttermilk

chicken scarpariello 32
Blackened Sausage, Capocollo, Anaheim Chilies

veal "da pepi" 39
Horseradish, Speck, Caraway

shell steak al limone 38
Charred, Cured & Confit Lemons

FOR TWO (LIMITED AVAILABILITY)

our lasagna 64
Ask your server

campari duck all'arancia 116
Candied Orange, Chicories, Duck Confit Canneloni

SIDES

JAPANESE SWEET POTATOES 11
Sumac, Creamy Italian

EGGPLANT AGRODOLCE 10
Pine Nut Brittle, Mint

CHARRED BROCCOLI 11
Pecorino, Toasted Sesame

A 4% NYC COVID RECOVERY SURCHARGE WILL BE ADDED TO YOUR BILL.

