

BILL OF fare | 4264
sunday, july 18th

TTK dinner...85 per person

bread & butter -6
la vecchia modena aged balsamic -ten/oz.
castelvetrano olives -9

cheese _____

three cheeses -24
l'amuse brabantier goat. belgium.
praire breeze. cow. ia.
manchego. sheep. spain.
julianna. goat. in
andazul. sheep. spain
sleeping beauty. cow. wa

charcuterie _____

gnocco fritto & burrata -39
prosciutto // san daniele -20

charcuterie plate -42
prosciutto. capicola. finocchiona.

baja oysters | sweet ico cherry tomato -25
kanpachi crudo | nectarine | huitlacoche | lemon -23
clams | piquillo broth | fregola | basil -25
sformato di parmigiano | munak's tomatoes -20
radicchio | olives | pecorino | hazelnut -17
speckled romaine | corn | anchovy | parmigiano | bc -18
pork ribs | santa rosa | walnut | opal basil -21
lamb carpaccio | salsa puttanesca | za'atar flatbread -22

water served upon request only
conserve water. drink wine
*** please no substitutions//thank you. ***

striped bass -39
shellbean ragu. sungolds.
costada romanesco zucchini.

pork chops -44
bamonte's style
nduja. mint. pimento peppers.

pollo alla diavola -34
roasted stone fruit.
grilled celery. summer herb jus.

NY strip -70 14oz
dry aged ribeye -140 24oz
cherry tomatoes.
tomato veal brodo.

pasta _____

spaghetti al pomodoro fresco -26
ravioli | corn | castelmagno | chanterelle -30
tagliolini | shrimp | serrano -34
gramigna | bouillabaise ragu | purslane -28
spaghetti | zucchini | basil | bottarga -27
fusilli | anchovy | broccoli rabe | ricotta salata -27
tagliatelle alla bolognese -30
bucatini | brentwood corn | jamon iberico | yolk -32
rigatoni all'amatriciana estiva -28
cavatelli | pork & peach ragu | ricotta salata -29

pasta alla chitarra -40
squid ink | lobster fra diavolo

contorni _____

.fries -12
.peppers & potatoes -12
.baby carrots -14
.lentils. rapini. bc. -15