

DINNER

APPETIZERS

OYSTERS	26 / 48
yuzu mignonette, chive oil	
TUNA CRUDO	26
castelvetroano olives, meyer lemon, chili flake, basil	
POLPETTE	16
breaded beef meatballs, fig jus	
PROSCIUTTO DI SAN DANIELE	28
sicilian retato classico melon, black pepper	
FRIED CALAMARI	23
romesco	
MOZZARELLA IN CARROZZA	25
raw tomato sauce, grana padano	
BEEF CARPACCIO	28
arugula, calabrian chili, orange , grana padano	
FRIED ZUCCHINI	17
lemon basil aioli	

SALADS

ARUGULA	21
grana padano, balsamic	
CAESAR	22
romaine lettuce, onion, parmesan, crouton	
BIBB	24
carrot, pepperoncini, oregano	
BURRATA	26
squash caponata, roasted grapes, salsa verde	
CHICORY	25
pear, candied pecan, riccota salata	

PIZZETES

BAR PIE	23
tomato, mozzarella, grana padano	
CAESAR	24
little gem, spicy breadcrumb	
BIANCO	26
prosciutto, red onion, arugula	

PASTAS

SPAGHETTI ALLA NERANO	29
zucchini, preserved lemon, caciocavallo	
GARLEEK AGLIO E OLIO	32
spaghetti, chili, garlic chips	
SUNDRIED POMODORO	32
tonarelli, chili flake, basil, whipped mozzarella	
PUMPKIN MEZZALUNA	32
butter, sage, amaretti cookie crumbs	
SHORT RIB RAGU	35
mafaldine, tomato, grana padano, parsley	
LOBSTER LINGUINE	46
calabrian chili, tomato, tarragon	
GNOCCHI ALLA FUNGHI	34
mushroom ragu, porcini jus	

ENTREES

GRILLED BRANZINO	44 / 75
fennel, arugula, blood orange, aperol vinaigrette	
CHICKEN MILANESE	34 / 62
arugula, cherry tomato, bianco sardo	
NY STRIP	65
balsamic, cippolini, and fried cippolini ring	

SIDES

BRUSSELS SPROUTS	14
garlic confit, prosciutto crisp	
BROCCOLI RABE	16
garlic, chili, lemon	
EGGPLANT	15
mint lemon yogurt	

we ask that guests be mindful of subsequent reservations and join us at the bar when they finish their meal.

no photos please