

Antipasti

PANE E OLIO <i>pain d'avignon, arbequina olive oil</i> * with 30yr balsamic +10	3	BURRATA <i>fig, hazelnut, salsa verde, butternut squash</i>	20	GRILLED OCTOPUS <i>peppers, fennel, soppressata, oregano</i>	23
FIELD CHICORIES <i>frisee, radicchio, roast pancetta</i> 10 yr. balsamic, walnuts	15	BEEF TARTARE <i>prime sirloin, parmigiano, chives</i>	23	BOUCHOT MUSSELS <i>'nduja, scallions, white wine</i>	18
RADICCHIO <i>fennel, almond, fiore sardo, apple</i>	13	ROASTED BEETS <i>goat cheese, pistachio, dill, cumin</i>	13	GRILLED ROMAINE <i>herb dressing, sunflower seeds</i>	13

Pasta

TAGLIATELLE <i>mushroom bolognese</i>	24	BUCATINI ALL'AMATRICIANA <i>'nduja, sicilian oregano, pecorino</i>	23	SPAGHETTI AL'ASTICE <i>lobster, calabrian chili, tomato, basil</i>	36
POMODORO <i>tomato, basil, parmigiano</i>	19	PASTA ALLA CARBONARA <i>pancetta, black pepper</i>	19	LINGUINE <i>littleneck clam, chili, garlic,</i> <i>breadcrumbs</i>	24
PASTA AL TARTUFO <i>burgundy truffles</i>	38	PAPPARDELLE <i>boar, apple, espelette</i>	26	TAGLIERINI <i>shrimp, serrano chillies</i> <i>breadcrumbs</i>	26
PUMPKIN RAVIOLI <i>brown butter, raddichio, balsamic</i>	24			MALTAGLIATI <i>braised duck, orange, apician spice</i>	24

Secondo

BRANZINO ALLA PIASTRA <i>charred lemon, fennel,</i> <i>marcona almond</i>	49	LONG ISLAND DUCK <i>roasted foie, farro, balsamic, pears</i>	36
BLACK BASS <i>potato, fennel, tomato brodo</i>	30	HANGER STEAK <i>salsify, king trumpet mushrooms,</i> <i>salsa verde</i>	30
ROASTED CHICKEN <i>bread salad, pine nuts</i>	29		

Contori

CAULIFLOWER <i>sicilian pesto, 'nduja</i>	13
SHISHITO <i>pancetta, apple, yogurt</i>	13
POLENTA <i>heritage corn, truffle</i>	10