

Stuzzichino

- Olives** - Citrus Zest, Calabrian Chili, Garlic, Rosemary 6
Roasted Almonds - Herbs, Paprika 6
Giardinera - House Agrodolce Pickles 5
Grissini - Speck, Gorgonzola Dolce, Pickled Radicchio 9
Crostini - Cannellini Beans, Fennel, Red Onion, Roasted Garlic, Radicchio, Bottarga 8
Uova Ripiene - Meyer Lemon Aioli, Pickled Shallots, Olives, Capers, Parsley, Anchovy 8
Ascolani - Fried Olives Filled with Braised Oxtail, And Parmesan Reggiano 8
Chicken Liver Pate Bruschetta - Vin Santo, Moscato, Apples, Herb Salad 10
Salumi & Formaggi - Chef's Selection of Cheese, Salumi & Prosciutti, Served with Condiments & House Giardinera Agrodolce 24

Antipasti

- Squid** - Braised Winter Greens, Tomato, Calabrian Chili, Red Wine, Preserved Meyer Lemon, Fennel, Grilled Bread 14
***Salmon Crudo & Cotto** - House Cured & Smoked Salmon, Rucola, Fennel, Radicchio, Salsa Verde, Salmon Roe, Cured Egg Yolks 17
Insalatina - Radicchio, Wild Arugula, Herbs, Apples, Radish, Shaved Parmigiano, Almonds, Apple Vinaigrette 12
Burrata & Zucca - Roasted Red Kuri Squash, Chicories, Balsamico, Pan Grato 14
House Cured Hudson Valley Foie Gras - Cherry Mostrada, 15 Year Balsamico Tradizional 21
Tuscan White Bean Soup - Cavallo Nero, Soffrito, Prosciutto-Parmigiano Brodo 12

Primi

- Spaghettoni** - San Marzano Tomatoes, Guanciale, Chili, Pecorino Toscano 17
Cavatelli - Slow Roasted Lamb Ragu, Persevered Meyer Lemon, Braised Cavallo Nero, Olives, Pecorino Romano, Rosemary 21
Cappelletti - Filled with Roasted Winter Squash, Amaretti, & Fresh Ricotta with Candied Hazelnuts, Fried Sage, Parmigiano Crema 18
Fagottini - Filled with Roasted Mushrooms, With Radicchio, Apples, Thyme Béchamel 18
Lemon Tagliatelle - Smoked Salmon, Citrus, Fennel, Arugula, Endive, Parsley, Pan Fritti 19
Chestnut Pappardella - Slow Cooked Pork Shoulder Ragu, Porcini, Cabbage, Lemon, 18
Risotto Al Frutti Di Mare - Mussels, Clams, Squid, Prawns, Fennel, Saffron Shellfish Brodo, Squid Ink Aioli 23

Secondi

- Lemon and Ricotta Polpette** - Pan Roasted Pork Meatballs, With Braised Escarole, Celery Root Puree, Ricotta Salata, Citrus Pork Jus 18
Chicken - Pan Roasted Chicken Breast, Braised Leg Stuffed with King Trumpet Mushrooms, Spinach, And Garlic Conserva, Pan Fried Crushed Fingerling Potatoes, Giblet Sauce 26
Sea Bass Roasted Under a Salt Crust - Braised Fennel, Wild Arugula, Citrus Segments, Lemon Agrumato 29
Flatiron Steak - Balsamic Braised Radicchio, Parsnip Puree, Confit Cipollini Onions, 29
*** La Fiorentina** - 1 Kilo Dry Aged Porter House Steak, Grilled Trviso, Corona Beans Balsamico, Gremolata, Roasted Bone Marrow 79

IN CUCINA CHEF NICK KELLY

*consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.