

MEATS & CHEESE

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	19
Sourdough, whipped ricotta, roasted mushrooms, cured lemon, oregano	12

TO START

Tuscan kale, brussels sprouts, pistachio, lemon oil, pecorino oro	16
Grilled baby artichokes, imported stracciatella, lemon confit, greens	18
Panzanella, heirloom tomatoes, filone, cipollotti onions, olives, basil	18
Charred spanish octopus, almond ajo blanco, sweet peppers, grape vinaigrette	19
Fried calamari, shrimp, seasonal vegetables, lemon aioli	20
Croquettes, carnaroli risotto, fior di latte mozzarella, tomato & basil	12

PASTA & GRAINS

Spinach pappardelle, veal and pork ragù bianco, grana padano DOP	22
Saffron taglierini, porcini mushrooms, brigante di capra cheese	26
Tonnarelli cacio e pepe, pecorino romano, cracked black pepper	20
Ravioli burrata, cherry tomatoes, eggplant confit, basil, aged ricotta	24
Agnolotti del plin, veal, pork, short ribs, braising jus, summer truffles	30
Paccheri squid ink, tomato sugo, lump blue crab, wild shrimp, chili, rustic breadcrumb	25
gluten free pasta available	

MAINS

Wild striped bass, fresh corn polenta, artichokes, fresno chili & basil gremolata	33
Creekstone Farms NY Strip steak, crispy potatoes, broccoli rabe, hazelnut romesco	36
Berkshire pork chop, bloomsdale spinach & hen of the woods mushrooms, rhubarb mostarda	33
Creekstone Farm dry-aged bone-in rib eye (suggested for two)	mp

SIDES 9

Broccoli rabe, calabian chili, grana padano DOP
Shishito peppers, lemon & sea salt
Crispy fingerling potatoes, rosemary, maldon sea salt

20% gratuity will be applied to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**please inform your server of any allergies or dietary restrictions you may have*