

ANTIPASTI

warm potato & lamb's tongue salad with poached egg & salsa verde	10
local yellowtail with marinated artichoke & cardoons, caper berry, mint & risotto crisp	12
asparagus soup & salad with parmigiano fritti	11
shaved cauliflower & sunchoke salad with bagna cauda	10
asparagus salad with arugula blossoms, pancetta & tonnato sauce	11

PIZZA

margherita - tomato, basil, fior di latte, extra virgin olive oil	13
speck - braised chard, smoked speck, fior di latte & calabrian chili	16
biancoverde - jersey ricotta, spinach, asparagus & black pepper	15
funghi - chanterelle mushrooms with fior di latte & green garlic	17
topinambur - sunchoke, taleggio & spicy ham	16
add on: arugula, farm egg, anchovy	+2

PASTA

cocoa tajarin with brown butter braised giblets & yellow foot mushrooms	15
marubini ravioli with wild nettles	16
seafood stuffed tortellini verde with prosecco, fennel & tarragon	17
bigoli with goat's milk braised lamb & stewed green garlic	17
potato & fried artichoke tortelli	16

SECONDI

roasted chicken breast & stuffed leg with stone ground polenta, spinach & green olive relish	21
california sea bass with butter beans, blood sausage ragu & creamed nettles	24
roasted pork leg with warm farro salad, toasted pistachio, currants & caramelized meyer lemon	23

CONTORNI

wood oven roasted potatoes with grey sea salt	6
roasted cauliflower & mustard greens	6

*bread available upon request