

ANTIPASTI

tango & sylvetta salad, shaved fennel, charentais melon, pistachio & honey shallot vinaigrette	10
speck wrapped cod with eggplant, pine nuts, pounded mint & tomato	12
ricotta stuffed squash blossom, roasted corn, blistered sweet 100's & padrón peppers	12
olive oil poached albacore tuna with peperonata, cucumber, tonnato sauce & fried capers	11
affettati misti with gnocco fritto, crispy trotters & mustard aioli	13

PIZZA

margherita - tomato, basil, fior di latte, extra virgin olive oil	13
melanzane - eggplant, tomato, capers, chili & caciocavallo	15
salsiccia- pork sausage, padrón peppers & bagna cauda	16
manzo - confit butter bolete mushrooms, mustard greens, horseradish & bresaola	16
pomodoro - heirloom, cherry & sweet 100 tomatoes, bacon aioli & arugula	17
add on: farm egg, anchovy, wild arugula	+2

PASTA

tomato strozzapreti with braised veal, spinach & horseradish fonduta	17
chitarra with bay shrimp, summer squash, corn & chervil	17
bigoli with fresh shelling beans, tomato & pancetta	15
eggplant & crescenza mezzaluna with cherry tomatoes & fried basil	16
vitellone tortellini in brodo	16

SECONDI

roasted rabbit loin with tomato mostarda, cippolini, salsa verde & watercress	23
seared sockeye salmon, summer beans, acqua pazza, romanesco squash, chili & napolitano basil	24
mixed roast of pork, bloomsdale spinach, flageolet beans, grilled apricot & butter bolete mushrooms	25

CONTORNI

sautéed greens with soft poached egg, bacon & breadcrumbs	6
roasted beets with arugula & ricotta salata	6

*bread available upon request