



## TO START

### TODAY'S RICOTTA / 16

honeycomb, sicilian olive oil,  
sourdough tigelle

### MELON & STRACCIATELLA / 22

cucumber, pickled melon rind, jalapeño,  
walnut, black sesame seed

### PADRON ARANCINI / 18

fonduta, pickled garlic scape, corn

### HALIBUT CRUDO / 22

avocado, caper, serrano oil,  
castelvetro, pistachio

### VEAL CARNE CRUDA / 23

fresno chili aioli, jimmy nardello conserva,  
crispy potato

### ROASTED CARROTS / 18

mutsu apple gremolata, crème fraîche,  
puffed wild rice

## PIZZA

### POMODORO / 28

sungold emulsion, cherry tomato,  
miso bagna cauda, fior di latte, basil

### PATATE / 28

fingerling potato, stracciatella, meyer lemon,  
parmigiano, garlic, rosemary

## PASTA

### ALEPPO CORONE / 31

teleme, eggplant, walnut pesto,  
tomato conserva

### BLACK GARLIC CAMPANELLE / 32

butter poached lobster mushroom,  
pecorino romano, cured egg yolk

### SQUASH CAPPELLETTI / 30

pepita romesco, husk cherry, sage, brown  
butter

### SQUID INK BUCATINI / 33

octopus ragu, early girl tomato,  
calabrian chili, sourdough pangrattato

### PORK AGNOLOTTI / 31

celery root soffritto, mutsu apple,  
brussel sprouts, aceto balsamico

### GRANO ARSO PAPPARDELLE / 33

veal sugo, parmigiano reggiano,  
caponata, horseradish

## ENTREE

### BLACK COD / 45

black garlic brodetto, brown butter,  
fennel, chanterelle

### DUCK BREAST / 48

treviso, fairytale eggplant, agrodolce,  
miso bagna cauda

## BREAD

### JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter