

{ primi }

Farmer's Salad

Soft Poached Egg ~ Charred Ricotta Salata
12 Hour Bacon ~ Shallot Vinaigrette 14

Caprese

Marinated Tomatoes ~ Sorrel ~ Imported Burrata 15

Carpaccio

Arugula ~ Cipollini Agro-Dolce ~ Mustard Aioli 15

Pomodoro

Tuscan Tomato ~ Bread Soup 9

Fritto Misto

Calamari ~ Rock Shrimp ~ Limoncello Aioli 16

{ paste }

Tortelloni

Butternut Squash ~ Sage ~ Brown Butter 14/26

Cavatelli

Fennel Sausage ~ Rapini ~ Chickpea ~ Tomato Broth 15/28

Gnudi

Sheep's Milk Ricotta Dumpling ~ Pomodoro 13/24

Tagliatelle

Tomato Braised Rabbit ~ Fava Beans ~ Gremolata 16/32

Risotto ~ Choice Of

- Rock Shrimp ~ Spring Peas ~ Lemon Thyme 15/28
- Wild Mushrooms ~ Leeks ~ Truffle 14/26

{ antipasti }

For the table to share

Spicy Veal Meatballs

Fonduta

White Bean & Garlic Spread

Tomatoe & Buffalo Mozzarella Arancini
8

Mix and Match

Salami ~ Sopressata ~ Prosciutto ~ Pecorino ~ Robiola
Provolone ~ Eggplant Pickles ~ Mushrooms
House Cured Olives ~ Pepperonata

Choose Four
16

{ mare ~ pollo }

Gulf Cioppino

Snapper ~ Mussels ~ Clams ~ Spicy Tomato Broth 34

Prawn

Truffle Polenta ~ Chorizo ~ Pepperonata ~ Lobster Reduction 36

Pollo

Wild Mushroom Farrotto ~ Cavolo Negro ~ Natural Jus 28

Fresh Catch

Daily Fish MK

{ carne }

Center Cut Rib Eye

Gorgonzola Butter ~ Roasted Cauliflower 42

Charred Lamb

"Double Cut" ~ Parsnip Puree ~ Swiss Chard ~ Pine Nuts 34

Veal Chop Milanese

Creamed Cannellini Beans ~ Tomato & Spicy Greens Salad 34

Pork Porter House

Potato Puree ~ Wilted Spinach ~ Sage ~ Cipollini Marmalade 32

Dry Aged Strip loin

Herb Fingerling Potatoes ~ Roasted Garlic Sabayon 38

