



INIZIARE 6

Focaccia	\$8.00
aged balsamic, olive oil	
Frittelle	\$11.00
whipped ricotta, honey, fennel pollen	
Focaccia al Formaggio	\$18.00
tallegio, mozzarella, pecorino, vodka sauce	
Ricotta e Miele Piccante	\$8.00
buffalo ricotta, calabrian chili honey	
Prosciutto San Daniele	\$19.00
fig, pecorino, arugula	
Burrata	\$6.00
agrumato, chili oil, basil	

VERDURE E ANTIPASTI 10

Insalata	\$16.00
gem wedge, creamy Italian vinaigrette, gorgonzola, giardiniera, crispy pancetta, focaccia crumb	
Cavolo	\$17.00
duck fat cabbage, celery root, prosciutto XO	
Crostata di Funghi	\$18.00
porcini cream, chanterelles, hazelnuts	
Zucca	\$16.00
tempura pumpkin, sour apple, gorgonzola fonduta, apple butter, chicken skin and pine nut crunch, brown butter honey	
Patata	\$17.00
provolone potato puree, charred leek cream, potato skins, potato confit, prosciutto	
Tigelle	\$21.00
battered crab, leeks, lemon pepper zabaglione	
Polpo	\$18.00
grilled octopus, pork belly, potatoes, salsa verde, vongole cream	

Arancino Milanese	\$18.00
braised oxtail, smoked carrot purée, parmesan	
Wagyu Carpaccio	\$23.00
black truffle, pickled shimeji, fennel, pecorino, gnocco fritto	
Mozzarella Fritta	\$21.00
mozzarella sticks, braised duck filling, barolo balsamic jam, 'nduja marinara	

PRIMI 6

Doppio Ravioli	\$21.00
truffled mushroom filling, quattro formaggio, confit egg yolk, porcini brodo	
Agnolotti	\$19.00
fennel sausage ricotta filling, tomato butter, chili	
Zucca alla Norcina	\$19.00
sage sausage, acorn squash besciamella, honied cipollini, fontina, amaretti cookie crumble	
Lasagna	\$22.00
porcini veal ragu, provolone, besciamella	
Serpente*	\$28.00
shrimp scampi filling, buttered rock shrimp, fennel cream, smoked trout roe	
Mafaldine alla Vodka	\$23.00
'nduja, broken meatball, calabrian chili, basil, local honey	

SECONDI 4

Anatra Arrosto	\$56.00
half roasted duck, risotto al salto, blood orange agrodolce, roasted turnip and fennel	
Chicken Parmesan	\$42.00
mozzarella tomato chicken sausage, pomodoro, chicory caesar, focaccia croutons	
Maiale al Latte	\$48.00
milk-braised pork shoulder, mascarpone polenta, apple, balsamic	
Bistecca*	\$79.00
16oz morgan ranch ribeye steak, tuscan fries, balsamic demi	