

FOCACCIA PER LA TAVOLA 3 / PP

*house baked bread for the table
green olive tapenade, artichoke butter, sundried tomato pesto*

ANTIPASTI

PROSCIUTTI 29

selection of dry cured hams, marinated olives, grilled bread & local honey

TONO CONSERVA 19

*lemon & olive oil preserved tuna
radish, pickled tomato*

CALAMARI BRASATI 23

*braised squid, San Marzano tomato
caramelized fennel, gremolata, puglian bread*

INSALATA DI RADICCHIO E FICA 18

*braised radicchio, red wine stewed figs
caramelized fennel, candied walnut
green apple vinaigrette*

POLPETTA DI NONNA 16

*grandma's veal & pork meat ball, scamorza
tomato sauce*

BURRATA PUGLIESE 24

*soft cow's milk mozzarella cheese
roasted squash, pumpkin seed pesto
cracked pepper, olive oil*

ANTIPASTO 29

*cured meats, cheeses, preserved vegetables
olives, mostarda*

SVIZZERA 19

*seared beef tartare, cured egg
bone marrow sundried tomato pesto
caramelized onion, fresh parsley*

INSALATA CAESAR 18

*grilled whole leaf romain lettuce
coddled egg dressing, grana padano, guanciale*

ZUPPA DI PESCE ABRUZZESE 22

*Abruzzo style fish soup
saffron broth, shrimp, mussels
grilled sourdough bread*

TORTELLINI IN BRODO 16

*veal & prosciutto filled pasta, capon broth
parmigiano*

PASTA

piccolo o grande

PASTA A TAVOLA PER LA TAVOLA

*tableside PASTA AL BURRO CON TARTUFI for the table
Fettucine Pasta, Butter Sauce, Parmigiano Reggiano & Black Truffles*

85

CACIO E PEPE

tonnarelli pasta, toasted pepper blend, pecorino romano

18 / 32

PASTA ALLA NORMA

penne, roasted eggplant, tomato, ricotta salata, basil

20 / 36

ORECCHIETTE

"little ear" shaped pasta, arugula pesto, italian sausage, roasted peppers, grana padano

22 / 40

PUTTANESCA

spaghetti, tomatoes, olives, capers, chili, anchovy

24 / 42

PASTA

piccolo o grande

LASAGNA FRITTE	24 / 42
<i>fried lasagna, bolognese, mozzarella, bechamel</i>	
CARBONARA	26 / 48
<i>mafalde pasta, guanciale, egg sauce, black pepper, pecorino romano</i>	
RISOTTO ARAGOSTA	MP
<i>cuttlefish ink & pea risotto, 1 ½ lb Nova Scotia lobster, toasted milk powder</i>	

SECONDI

piccolo o grande

PORCHETTA	28 / 52
<i>rolled & roasted pork belly w/ herbs, caramelized onions apple fennel slaw</i>	
PICCATA DI POLLO	28 / 52
<i>roasted, local, free-range chicken, lemon caper parsley sauce</i>	
CONIGLIO BIANCO	34 / 62
<i>white wine braised rabbit - front & hind legs, confit saddle</i>	
PESCE INTERO ARROSTATO	mp
<i>whole roasted fish citrus caper chutney</i>	
CARRE D'AGNELLO TOSCANO	48 / 90
<i>Tuscan style roasted rack of lamb red wine rosemary sauce</i>	
BISTECCA TAGLIATA	48
<i>sliced 14oz bone-in striploin, wilted arugula, cherry tomatoes, grana padano</i>	
BISTECCA ALLA FIORENTINA	mp
<i>grilled 40oz T-bone steak traditionally served rare burnt lemon</i>	

VERDURE

POMODORO GRATINATO	10
<i>roasted tomato, herb crumble, pecorino, roasted garlic</i>	
CAROTE CON LIMONE E MIELE	9
<i>lemon glazed carrots, Italian salsa verde, toasted pine nuts</i>	
FINOCCHIO CAMELLIZATTO	14
<i>caramelized fennel, toasted almonds, lemon butter, grana padano</i>	
ZUCCA ARROSTATATA	12
<i>roasted acorn squash, agrodolce, toasted seeds, mascarpone, burnt honey</i>	
FUNGHI TRIFOLATI	14
<i>sautéed king mushrooms, confit garlic, parsley, olive oil & parmigiano</i>	
PATATE	12
<i>roasted potatoes, citrus herb butter, confit garlic</i>	
POLENTA	12
<i>pan fried corn meal, tomato eggplant chutney</i>	