

## SFIZI



- 6 **Olive** marinated castelvetrano olives
- 6 **Salame Piccante** spicy salame sott'olio
- 7 **Stracciatella** fresh cheese curd, pomodoro
- 7 **Melone** crenshaw melon, opal basil, green chili
- 7 **Melanzane** eggplant, agrodolce, onions
- 6 **Ravanelli** breakfast radishes, anchovy aioli
- 6 **Giardiniera** pickled market vegetables
- 7 **Arancini** saffron risotto croquettes
- 6 **Funghi** grilled mushrooms, vin cotto

## ANTIPASTI



- 12 **Misticanza**  
farm greens, salame, olives, onions, cacciocavallo
- 14 **Zuppa Fredda di Cetriolo**  
chilled soup, cucumber, almond, mozzarella, mint
- 14 **Fegatini**  
rustic chicken liver crostini, marsala onions
- 16 **Testa**  
house-made pork terrine, fried egg, parmigiano
- 14 **Polpettine en Brodo**  
pork meatballs, broccoli rabe, shaved parmigiano
- 16 **Gamberi**  
mayan prawns, sweet corn caponata, olivada
- 15 **Passera**  
flake crudo, pickled cherries, pistachios
- 16 **Insalata di Mare**  
warm seafood salad, caper berries, lemon
- 15 **Moleche**  
semolina dusted soft shell crab, arugula, caper aioli

## PRIMI

{ tutta la pasta è fatta in casa }

### Orecchiette

durum wheat pasta, broccoli rabe, calamari, olives

24

### Spaghetti

shrimp, spinach, pesto cetarese

25

### Malloreddus

sardinian saffron gnocchetti, crab, sea urchin

25

### Cicatelli al Forno

oven baked pasta, goldbar squash, burrata

24

### Fusilli

neopolitan pork shoulder ragu, caciocavallo fonduta

23

### Tortelli di Amatrice

tomato, guanciale, cacio e pepe sauce

23

### Maccheroni alla Carbonara

pancetta, pecorino, scallion, egg, black pepper

23

### Gramigna

swordfish belly confit, preserved lemon, flowering oregano

24

## SECONDI



### PESCI

- 31 **Cernia Arrosto**  
wild striped bass, braised baby artichokes  
fava beans, lemon confit
- 29 **Sgombro**  
spanish mackerel, saffron potatoes  
summer beans, sopressata
- 32 **Pesce Spada alla Griglia**  
grilled swordfish, apricots, almonds  
black olives, arugula
- 32 **Capesante**  
diver scallops, heirloom squash, snap peas  
pine nut pesto

### CARNI

- 32 **Scottadito di Agnello**  
grilled lamb chops, salsa verde, escarole  
tomato, beans
- 29 **Polleto**  
whiskey hill cornish hen, fingerlings  
pancetta, charred scallions, vin cotto
- 39 **Costoletto di Vitello**  
parmigiano crusted veal chop, spigarello  
hen of the woods mushrooms  
\$8 supplement with the prix fixe menu
- 32 **Tagliata di Manzo**  
creekstone farms new york strip  
grilled eggplant, black olive salmoriglio

### CONTORNI

\$8

BROCCOLI MARINATI

SPINACH AL LIMONE

ASPARAGI ALLA GRIGLIA

PECORINO PATATE

OUR MENU IS RECOMMENDED AS A  
62.00 FOUR COURSE PRIX FIXE



## SPECIALE del GIORNO

### Caramelle

braised baby lamb, capers, cavolo nero

24