

SFIZI

- 6 **Olive** marinated castelvetrano olives
6 **Salame Piccante** spicy salame sott'olio

- 7 **Peperoncini** pickled peppers, basil ricotta
8 **Bruschetta** rustic chicken liver, marsala onions
7 **Zucchini** marinated zucchini, mint, garlic

- 6 **Crocchette** potato and pecorino fritters
7 **Arancini** sicilian rice balls

ANTIPASTI

- 13 **Insalata**
seasonal vegetables, parmigiano, balsamico
14 **Melanzane**
tomato, baby eggplant, straciatella

- 16 **Crudo di Tonno**
yellowfin tuna, roasted tomato
15 **Polpettine**
meatballs, gorgonzola, oyster mushrooms
15 **Crema di Bufala**
buffalo milk custard, prosciutto di parma

- 16 **Polpo**
octopus, chickpea pannelle, taggiasca olives
14 **Zucca e Gamberi**
butternut squash and shrimp soup

PRIMI

Spaghetti con i Ricci
calabrian chili pasta, crab, sea urchin, zucchini
26

Garganelli
shrimp, potato, smoked mozzarella, guanciale
26

Chitarra al Polpo
squid ink spaghetti, octopus, capers, tomato
26

Tortelli al Baccalá
potato & salt cod ravioli, artichoke, pancetta
25

Mafalde alla Vaccinara
slow cooked neapolitan oxtail ragu, shaved pecorino
26

Ravioli
burrata, yellow tomatoes, baby eggplant
24

Fusilli alla Carbonara
pancetta, eggs, pecorino, black pepper
24

Paccheri all'Ischitana
tomato braised rabbit, taggiasca olives
24

SECONDI

CONTORNI

CIME DI RAPE
broccoli rabe, garlic oil
8

SPINACI AL LIMONE
sauteed spinach, lemon
7

PATATE PECORINO
red bliss potatoes, pecorino
8

FUNGHI ARROSTO
wild mushrooms, garlic
10

PESCI

31 **Spigola**
wild striped bass, braised escarole,
cuttlefish

32 **Capesante**
diver scallops, arrabbiata,
peperonata

31 **Merluzzo**
atlantic cod, warm potato salad,
pickled cipollini

31 **Orata**
pan roasted dorade, heirloom cauliflower,
citrus salmoriglio

CARNI

34 **Scottadito di Agnello**
grilled lamb chops, salsa verde, kale,
tomato, beans

33 **Tagliata di Manzo**
creekstone farms new york strip steak,
roasted fingerling potatoes, broccoli rabe

42 **Costoletta di Vitello**
parmigiano crusted veal chop, guanciale,
brussels sprouts, honey
\$10 supplement with the prix fixe menu

30 **Filetto di Maiale**
berkshire pork tenderloin, quince mostarda

SPECIALE del GIORNO

Pappardelle
braised lamb ragu, pecorino
25

OUR MENU IS RECOMMENDED AS A
64.00 FOUR COURSE PRIX FIXE

