



## TO START

### TODAY'S RICOTTA / 14

grilled sourdough, olive oil,  
honeycomb

### ARTICHOKE ARANCINI / 16

dill aioli, nettles, pickled garlic scapes

### SIDNEY'S LETTUCES / 14

pecorino toscano, black pepper,  
golden sesame vinaigrette

### HALIBUT CRUDO / 22

yuzu, english pea & avocado purée,  
jalapeño

### GRILLED ASPARAGUS / 19

stracciatella, pickled green almond,  
coriander, sunflower sprouts

### VEAL CARNE CRUDA / 21

hondashi tonnato, crispy potato,  
nasturtium

## PIZZA

### BIANCO VERDE / 26

wild nettle pesto, seasoned ricotta,  
arugula, artichoke, agrumato

### SALSICCIA / 27

pork sausage, tomato, caciocavallo,  
chili, taggiasca olive, anchovy

## PASTA

### SPRING ALLIUM SACCHETTI / 28

charred onion salmoriglio, mint

### PAPPARDELLE / 35

braised duck, black trumpet mushrooms,  
wild ramps

### MOREL CAPPELLETTI / 31

asparagus, brown butter, boont corners,  
fresh horseradish

### PORK RAVIOLINI / 28

fennel pollen, bacon-leek soffritto,  
toasted hazelnuts

### GREEN GARLIC SPAGHETTI / 29

braised squid, sansho pepper,  
squid ink breadcrumb, pea tendrils

### FAVA LEAF FARFALLE / 29

veal & prosciutto polpettini, chili,  
fava bean ragu, ricotta salata

## ENTREE

### GRILLED BLACK COD / 38

braised fennel, black trumpet-taggiasca  
olive tapenade, mushroom brodo

### SEARED DUCK BREAST / 42

fava leaf, pickled mustard seed,  
preserved lemon agrodolce

## BREAD

### JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter