



TO START

TODAY'S RICOTTA / 14

honeycomb, sicilian olive oil, grilled sourdough

LITTLE GEMS / 17

buttermilk & pea leaf dressing, citrus, pink lady apple, bottarga breadcrumbs

CALÇOT ARANCINI / 18

beet top kimchi aioli, green garlic

AMBERJACK CRUDO / 20

sea buckthorn, preserved blood orange, pistachio, oro blanco, green garlic oil

VEAL CARNE CRUDA / 21

potato coral, calabrian chili aioli, black trumpet conserva, cured egg yolk

BABY RAINBOW CARROTS / 18

stracciatella, blood orange, anchovy, romano dressing

PIZZA

BIANCO VERDE / 27

green garlic, ricotta, nettles, calabrian hot honey, fior di latte

CAPRICCIOSA / 28

san marzano, artichokes, bresaola, gaeta olive, stracciatella

PASTA

ARTICHOKE MEZZALUNE / 28

pistachio & brown butter pesto, baby fava, boonts corner toma, pickled garlic scapes

ALEPPO STROZZAPRETI / 29

braised squid, charred brassicas, chili, squid ink focaccia, preserved citrus

MINT DOPPIO / 30

asparagus, crescenza, preserved citrus, pickled calçot, poppy seed

PORK CAPPELLACCI / 29

apricot mostarda, fava leaves, oregano, grilled ricotta salata

BLACK TRUMPET FUNGHETTI / 29

mushroom ragu, green garlic, spigarello, kale, cured egg yolk, pecorino romano

SAFFRON MAFALDINE / 35

braised lamb, pickled ramps, mint, english peas, pecorino sardo

ENTREE

GRILLED SCALLOPS / 49

brown butter zabaglione, pine nuts, apple mostarda, spigarello

BRAISED PORK CHEEKS / 43

farro risotto, fava beans, green garlic, mint, morel mushroom

BREAD

JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter