



TO START

TODAY’S RICOTTA / 18

honeycomb, sicilian olive oil,
sourdough tigelle

BROCCOLINI / 19

pinenut, stracciatella, oregano, piccata
shallots, caper

KOSHIHIKARI ARANCINI / 19

golden beet, horseradish, rosemary

YELLOWFIN TUNA / 23

granny smith apple, meyer lemon aioli,
sunchoke, limequat

BRUSSELS SPROUTS ALLA ROMANA / 21

celery, boquerone, breadcrumb,
parmigiano, bottarga

VEAL CARNE CRUDA / 23

black garlic aioli, parmesan, crispy potato,
cured egg yolk

PIZZA

PATATA BIANCA / 28

smoked fingerling, brown butter leek,
fontina, chives

MARGHERITA / 24

san marzano, fior di latte, basil

AMATRICIANA / 29

speck, chili, san marzano, pickled cipollini,
pecorino toscano

PASTA

GINGER CAMELLE / 32

koginut, sage, brown butter

SEA LETTUCE CHITARRA / 31

manila clams, guanciale, garlic pangrattato

BLACK PEPPER CAMPANELLE / 31

lion’s mane, smoked carbonara, uovo

SMOKED PORK AGNOLOTTI / 32

fuyu mostarda, collard greens, pangrattato

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

GRANO ARSO ORECCHIETTE / 33

short rib, smoked celery root soffrito,
horseradish

ENTREE

SWORDFISH / 44

chicory, cauliflower, currant,
mint salmoriglio

QUAIL MILANESE / 46

arugula, beet horseradish, tonnato,
calabrian chili crunch, agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 10

parmigiano reggiano cultured butter