

aperitivi

for the table

roman flatbread garlic olive oil / 2-year aged parmesan / fresh herbs / pomodoro sauce **16** V

calamari fritti misto fennel / delicata / sage / lemon / black pepper aioli **22**

tuscan sourdough bruschetta ricotta spread / cannellini bean / citrus broccoli rabe pesto **18** V

friulian steamed mussels guanciale / cannellini bean / salsify / black pepper / marjoram / juniper / pinot grigio **22**

fried portobello & taleggio whipped fonduta / pine nut / white balsamic honey / pink peppercorn / micro celery **19** N

tuna tartare del nord celery root / green apple / walnut / speck / chive / ciabatta crostini / horseradish cultured cream **24** N

carpaccio piemontese beef tenderloin / hazelnut emulsion / rosé pickled cippolini / toasted hazelnut / wild black currants / shaved castelmagno cheese / petite celery leaf **22** N

insalate

baby romaine hearts anchovy aioli / prosecco vinegar / pine nut-ciabatta breadcrumb / fried capers / parmesan **16** N

endive & fresh fig marcona almonds / mint / pecorino / citrus vinaigrette / 10-year aged balsamic **18** V N

baby arugula pear / walnut / gorgonzola / mint / honey-rosé vinaigrette **17** V N

shaved sweet apple & fontina di pecora pistachio / fennel / carr valley cave aged sheep cheese / thyme / chives / white balsamic vinaigrette **18** V N

pizze romane

margherita san marzano tomatoes / buffalo mozzarella / basil / olive oil **22** V

tartufo e patate truffle mascarpone cream / cremini / herb roasted marble potato / pickled shallot / parsley **26** V

fig & prosciutto fresh figs / parma prosciutto / baby arugula / gorgonzola / 2-year aged balsamic **24**

duck sausage & fennel house-made duck sausage / roasted fennel / radicchio / pleasant ridge alpine cheese / saba **24**

primi

house-made gnocchi
butternut / chanterelle / walnut / sage brown butter / grana padano **34** V N

house-made lobster & ricotta ravioli
pumpkin / fresno / pumpkin seed / lobster butter broth **48**

tagliatelle bolognese
house-made fettuccine / veal, pork & beef ragu / parmigiano reggiano **36**

penne alla monzese
house-made lombard pork sausage / porcini / sunchoke / saffron-marsala cream sauce / grana padano **26**

crab linguini
jumbo lump crab / pinot grigio / jalapeño
lemon / basil **38**

orecchiette calabrese
little ear pasta shells / nduja pork sausage / rapini / roasted pearl onions / white wine-lemon butter sauce **38**

secondi

grilled branzino roasted marble potatoes / artichoke / ligurian salsa verde / lemon-ciabatta breadcrumbs **48**

grilled jumbo prawns garlic-pine nut breadcrumb / rosemary-orange butter / celery root purée / autumn chicory / orange vinaigrette / saba **38** N

salmone al cartoccio chestnuts / sunchoke / leek / rosemary / pinot grigio **38**

chicken cacciatore bianco rosemary roasted / kohlrabi / hen of the wood's mushrooms / taggiasca olives / white wine / sage **38**

juniper grilled pork tenderloin caramelized cipollini / figs / 10-year aged balsamic / polenta / fontina / rosemary **38**

duck leg brasato red wine farrotto / roasted parsnip / treviso / hazelnut / cider-honey vinaigrette / thyme **38** N

veal milanese butter fried breaded veal cutlet / anjou pear / salsify / pomegranate / capers / lemon / ligurian extra-virgin / chervil / chives **42**

bistecche alla griglia

with roasted fingerling potatoes / ligurian salsa verde / pine nut / barolo demi-glacé

8oz flat iron **48** N

12oz prime new york strip **80** N

contorni

rosemary roasted fingerling potatoes lemon-truffle butter / parsley **12** V

caramelized brussels sprouts pancetta / hazelnut / roasted red onion / thyme-honey / cider **12** V N

roasted cauliflower caponata red grapes / capers / pine nuts / agro-dolce **12** V N

creamy polenta sweet cream butter / parmigiano reggiano / chives **12** V

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GF - Gluten-friendly option available, please advise server V - Vegetarian option available, please advise server N - Contains Nuts | A 20% gratuity will be added to the bill for parties of 6 or more.

