

ANTIPASTI CALDI

- CHESTNUTS, 6** oven-roasted, extra virgin olive oil, sea salt
- EGGPLANT, 10** focaccia-dusted, fried & oven-baked, bel paese, mozzarella & Parmesan cheeses, tomato, basil leaves
- FRUTTI DI MARE, 15** sautéed Atlantic monkfish, white Gulf shrimp, roasted sweet potatoes, garlic ciabatta, fra diavolo
- SPANISH OCTOPUS, 15** char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- CHICKEN & MOZZARELLA SAUSAGE, 13** char-grilled, house-made Neapolitan spiced links, caramelized onions & fennel
- BARDICCIO, 10** house Tuscan blood sausage, fagioli “all’uccelletto”, salsa verde
- VEAL SWEETBREADS, 14** hard-seared, fresh artichoke bottoms, caperberries, lemon
- VEAL BRAIN, 9** butter-poached “in cartoccio”, marjoram, Parmesan grissini
- BEEF CHEEKS, 14** slow-cooked & oven-baked, kale, Gorgonzola cream
- BEEF BONE MARROW, 15** oven-roasted, grilled “tigelle” muffin, parsley & red onion insalata, Champagne vinegar
- CHEF’S TASTE, 6** today’s selection from our whole animal offal

BRUSCHETTE E PIZZE

- BRUSCHETTA, 9** house stracchino cheese, crispy sunchokes, onion & tomato jams
- WHITE PIZZA, 12** mozzarella & ricotta cheeses, roasted garlic cloves
- RED PIZZA, 13** soppressata, house Italian sausage, mozzarella, tomato sauce

PASTE

- TRIANGOLONE, 18**
hand-rolled ravioli, mushroom & ricotta filling, chanterelle mushrooms, tomatoes, leeks
- FETTUCINE, 18**
whole wheat egg dough, sunny-side-up fried egg, cauliflorini, spinach, garlic cream
- TORTELLI, 26**
hand-rolled, butternut squash & mozzarella filling, slow-cooked Long Island duck leg, chiles, diced tomatoes, simple tomato sauce
- GARGANELLI, 24**
ragu of peppered & smoked lamb neck, grated ricotta salata cheese, fried sweet peppers
- SPAGHETTI, 23**
house semolina dough, beef meatballs, classic marinara, green onion pesto

- ATLANTIC SCALLOPS, 35**
caramelized, golden & russet potatoes, Romanesco, celery root, farro, flash fried onions, mustard, thyme & parsley, toasted coriander & cumin seeds
- WILD-CAUGHT ATLANTIC COD, 33**
pan-seared, stewed ceci & cannellini beans, saffron, herb-roasted tomatoes, roasted peppers, capers, lemon & fennel
- CHICKEN SALTIMBOCCA, 30**
pan-seared organic breast, Prosciutto di Parma ham & Fontina Fontal cheese stuffing, gnocchetti, shiitake mushrooms, torn sage, smoked tomato & Marsala
- BERKSHIRE PORK SHORT RIBS, 38**
slow-cooked with honey & garlic, broccoli & basil pesto risotto, wild arugula, toasted pignoli, lemon zest
- CHEF’S CUT, MARKET**
today’s selection from our whole animal butchery

PIETANZE

ANTIPASTI FREDDI

- BURRATA PUGLIESE, 17** Toscana salami, charred tomato vinaigrette, crostini
- TODAY’S OYSTER SELECTION** served raw on the half shell with accoutrements
- HARDWOOD ISLAND, 4.5 EA MAINE**
- WELLFLEET, 4 EA MASSACHUSETTS**
- LITTLE HARBOR, 4 EA MAINE**
- ATLANTIC SALMON CARPACCIO, 13** brown sugar & juniper cure, red onions, horseradish, gnoccho fritto, extra virgin olive oil, black pepper & blood orange
- HOUSE CHARCUTERIE, 16** house-made by our butcher, mazzafegati, cacciatore, Calabrese ham, duck liver p \hat{a} te, rabbit galantina, giardiniera, hard-boiled egg, Italian parsley, date & onion puree, tart cherry mostarda & crostini

ZUPPE E INSALATE

- MINISTRONE, 8**
- SPICY CALABRIAN PORK & LENTIL, 10**
- BEETS, 14** oven-roasted & chilled, whipped goat cheese, candied hazelnuts, strawberry vinaigrette
- LITTLE GEMS, 11** house fresh mozzarella, sundried tomatoes, ripe olives, cucumbers, house peperoncini, celery seed, herb vinaigrette
- FIELD GREENS, 9** Golden Delicious apples, seedless grapes, roasted & chilled parsnips, honey-verjus vinaigrette
- SHAVED CELERY, 7** sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette & Italian parsley

CONTORNI

- BRUSSELS SPROUTS, 9** “alla puttanesca”, oven-roasted, toasted walnuts
- CAULIFLOWER, 8** oven-roasted, Trapanese tomato pesto with almonds & brown sugar
- CARROTS & ACORN SQUASH, 8** oven-roasted, rosemary, maple, pomegranate

FORMAGGI choice of three, 14

- ROBIOLA LA TUR LANGHE** | 3-milk | soft, rich, creamy
- QUADRELLO DI BUFALA LOMBARDIA** | buffalo | springy, mild
- FLOR DI CAPRA LOMBARDIA** | goat | semi-firm, sweet
- CASTELROSSO D.O.P. PIEMONTE** | cow | semi-firm, buttery
- PECORINO CALABRESE REGGIO CALABRIA** | ewe | firm, salty
- MONTASIO D.O.P. FRIULI** | cow | firm
- GORGONZOLA PICCANTE LOMBARDIA** | cow | blue-veined, sharp and sweet

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. Ask your servers about those items that are served raw or undercooked.

★ We fry with refined peanut oil. ★ Gratuity of 18% may be added to parties of eight or greater. ★