

ANTIPASTI CALDI

MPANITIGGHI, 8 *fried Sardinian empanadas, sweet potato, carrot & tumeric filling, spicy sundried tomato & caper relish*

INVOLTINI, 8 *oven-baked phyllo roll, mushroom & rice filling, sauce Napoletana*

BLUE HILL BAY MUSSELS, 13 *pan-steamed, garlic ciabatta, hot mustard cream*

SPANISH OCTOPUS, 15 *char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato*

CHICKEN & MOZZARELLA SAUSAGE, 12 *char-grilled house Neopolitan-spiced links, caramelized onions & fennel*

BARDICCIO, 10 *house Tuscan blood sausage, fagioli "all'uccelletto", salsa verde*

VEAL BRAIN, 9 *butter-poached "in cartoccio", marjoram, grissini*

VEAL SWEETBREADS, 13 *hard-seared, herb potato chips, caperberries, sauce piccata*

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, 11 *house stracchino cheese, slow-cooked beef cheek, sweet onion jam, spicy tomato aioli, scallions*

WHITE PIZZA, 12 *mozzarella & ricotta cheeses, roasted garlic cloves*

RED PIZZA, 13 *soppressata, house Italian sausage, mozzarella, tomato sauce*

PASTE

RAVIOLI, 18
hand-rolled, butternut squash & amaretti cookie filling, Parmigiano Reggiano, sage, toasted pumpkin seeds, pumpkin oil

SPAGHETTI, 18
"alla Norma", house semolina dough, eggplant, tomato, red onion, oregano, grated Pecorino Romano, basil leaves

FETTUCCINE, 25
slow-cooked Long Island duck leg, sunny-side-up egg, diced tomatoes, crisp sunchoke, roasted red pepper cream

MALTAGLIATI, 24
rustic ragu of beef & smoked house pork link sausage, green onion pesto

ARCTIC CHAR, 30
quick-cured & pan-seared, basil pesto risotto, cauliflorini, peppered spinach, lemon & fennel

CHICKEN SALTIMBOCCA, 28
hard-seared organic breast, Fontina Fontal & prosciutto di Parma filling, gnocchetti, shiitake mushrooms, sage, smoked tomato & Marsala

WILD BOAR TENDERLOIN, 36
pepper-dusted & pan-seared, roasted golden potatoes, celery root, broccoli florets, capers, thyme & lemon

BEEF TENDERLOIN COSTOLETTI, 35
pan-seared, toasted farro, lentils & red rice, sweet onions, roasted red peppers, coriander, fennel & cumin seeds

CHEF'S CUT, MARKET
today's selection from our whole animal butchery

ANTIPASTI FREDDI

BURRATA, 14 *house-made, quick-pickled celery, arugula, limoncello, crostini*

TODAY'S OYSTER SELECTION *served raw on the half shell with accoutrements*

BEAU SOLEIL, 4.5 EA NEW BRUNSWICK

SAVAGE BLONDE, 4 EA PRINCE EDWARD ISLAND

LITTLE HARBOR, 4 EA MASSACHUSETTS

BEEF CARPACCIO, 13 *served raw, shaved thin, red onion, coccoli, cracked black pepper, Parmigiano Reggiano, extra virgin olive oil*

HOUSE CHARCUTERIE, 16 *house-made by our butcher, mazzafegati, cacciatore, Calabrian ham, duck liver p te, rabbit galantina, giardiniera, hard-boiled egg, Italian parsley, fig puree, tart cherry mostarda & crostini*

ZUPPE E INSALATE

MINISTRONE, 8

MAINE LOBSTER, ROCK SHRIMP & CREAM, 10

BEETS, 11 *oven-roasted & chilled, Honeycrisp apples, house fresh mozzarella, candied hazelnuts, red onions, strawberry vinaigrette*

BABY ROMAINE, 10 *Gorgonzola cheese, cucumbers, house peperoncini, ripe olives, sundried tomatoes, celery seed, herb vinaigrette*

SHAVED CELERY, 7 *saut ed & 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 brown sugar & almonds*

CARROTS, SWEET POTATOES & ACORN SQUASH, 8
oven-roasted, rosemary, maple, pomegranate

FORMAGGI choice of three, 14

ROBIOLA LA TUR LANGHE | 3-milk | soft | rich, creamy

SOTTOCENERE DI TARTUFO VENETO | semi-soft | cow | black truffle

QUADRELLLO DI BUFALA LOMBARDIA | semi-soft | buffalo | springy

CASTELROSSO D.O.P. PIEMONTE | semi-firm | cow | buttery

PECORINO CALABRESE REGGIO CALABRIA | firm | ewe | salty, sharp

GORGONZOLA DOLCE LOMBARDIA | soft | cow | blue, 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. ★