

- CENA -

ANTIPASTI

- Panelle di Ceci** Fried Chickpea Polenta, Sage & Lemon (7) 12
- Fettunta** Roasted La Boule Bread, Garlic, Rosemary & Sicilian Olive Oil 6
- Tomato, Mint, Chili & Ricotta** Roasted La Boule Bread 17
- Ricotta & Roasted Guanciaie Crostini** Corn, Arugula & Grana (3) 15
- Sicilian Anchovy & Butter Crostini** Rosemary, Chili & Lemon (3) 11
- Coppa** Cured Pork From Piacenza, Pickled Peppers, Parsley
& Ricotta Salata 18
- Beef Carpaccio** Celery Root, Arugula, Lemon, Sicilian Olive Oil & Parmigiano Reggiano 23
- Chargrilled Savoy Cabbage** Roasted Walnut & Grana Vinaigrette 16
- Panzanella** Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Fresh Basil
& Olive Oil 15
- Autumn Salad** Endive, Apple, Arugula, Roasted Almonds, Parmigiano Reggiano,
Balsamico & Sicilian Olive Oil 18

PRIMI

- Ricotta Agnolotti** Pesto Genovese, Fagiolini Verdi & Grana 30
- Paccheri** Pork & Fennel Sausage Sugo, Basil & Grana 28
- Tonnarelli Cacio e Pepe** Salty Roman Pecorino, Savello Di Roma & Black Pepper 25
- Ricotta Gnocchi 'Tocco Genovese'** Slow Braised Spiced Beef Ragu & Grana 30
- Tagliatelle** L'Ancetre Butter, Sage & Grana 26

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Panzanella 38
- Chargrilled Lamb & Pancetta Sausage** Spicy Abruzzo Lentils, Nocellara Olives, Cipollini
Onion, Mint & Olio Santo 33
- Bistecca** 8 oz Brandt Lake Wagyu Top Sirloin, Charred Romanesco Broccoli, Capers,
Oregano, Lemon & Sicilian Olive Oil 38
- Icelandic Cod** Sicilian Guazzetto of Chickpeas, Fennel, Tomato, Chili & Mint 37

CONTORNI

- Patate Fritte** Fried Potatoes, Rosemary, Sage, Sea Salt & Lemon 9
- Roasted Beets** Fresh Horseradish, Pistachios, Grana & Sicilian Olive Oil 12

Tasting Menu Please Ask Your Server For Details 80
With Wine Pairing 135

*Please inform your server of any allergies or dietary restrictions
We add an 18% gratuity to parties of 8 or more*

