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## PANE, SALUMI, E FORMAGGI

### PANE E BURRO 9

Choice of Brioche or Castelvetro Olive Sourdough, Served with Olive Oil Butter and Calabrian Chili Butter

### SALUMI E FORMAGGI 28

Italian and Local Cured Meats and Cheeses, Artisan Bread, Georgia Honey

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## INSALATE E ZUPPE

### ZUPPE DI TOPINAMBUR 9

Sunchoke Soup, Citrus Oil, Hazelnuts

### BURRATA 16

Roasted Seasonal Beets, Pomegranate, Clementine Dressing

### CESARE AL LIMONE 14

Little Gem Lettuce, Amalfi Lemon, Anchovy Dressing, Croutons

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## ANTIPASTI

### CAVOLFIORE 13

Roasted Cauliflower, Malt Vinegar-Date Puree, Dill Peperoncini Dressing

### HALIBUT CRUDO 16

Pickled Squash, Finger Lime, Citrus, Avocado

### POLPETTE DI CAPOLINEA 14

Beef and Pork Meatballs, Sugo di Pomodoro, Pecorino Romano, Basil

### BEEF CARPACCIO 23

American Wagyu, Chives, Capers, Parmesan, Arugula

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## PIZZE

Traditional 12" Neopolitan personal pizza with a live culture flour crust proofed over 2 days.

### FINOCCHIONA 28

Mozzarella, Red Sauce, Sweet Calabrian Chili Honey

### FUNGHI 28

Wild Mushroom, Truffle, Fior di Latte

### MARGHERITA 26

Pomodoro, Fior di Latte, Mozzarella, Basil

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or are pregnant.*

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## PASTA E RISOTTO

### SPAGHETTI AL POMODORO 23

Sugo di Pomodoro, Basil,  
30 Month Aged Parmesan

### RAVIOLI D'ANATRA 33

Braised Duck, Pickled Fresno Chili,  
Kumquat Gremolata

### BOLOGNESE CRESTE DI GALLO 26

Nonna's Traditional Recipe,  
Beef and Pork, Pangrattato

### SPRING RISOTTO 24

Broccoli Lemon Purée, Pea Butter,  
Grilled Brassicas, 30 Month Aged Parmesan

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## SECONDI

### HALIBUT SCOTTATO 42

Seasonal Vegetables,  
Fennel-Tomato Vinaigrette

### POLLO ARROSTO 34

Roasted Chicken, Celery Root Purée,  
Brassicas, Fregola Sarda, Chicken Jus

### BRANZINO 61

Whole Sea Bass, Salsa Verde

### FRITTO DI FUNGHI 27

Middlins Polenta, Ellijay Mushroom,  
Funghi Purée, Roasted Onion Dressing

### 14 OZ RIBEYE 68

Choice of One Contorni,  
Veal Demi-Glace

### VITELLO MILANESE 64

Veal in Tonatto Sauce

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## CONTORNI

### SAUTÉED BROCCOLINI 8

Pea Butter

### ROASTED HEIRLOOM TOMATOES 8

Confit Garlic Olive Oil

### ROASTED CARROTS 9

Hazelnut Pesto

### SEASONAL ASPARAGUS 10

Guanciale Dressing, Fried Capers

### POTATO PAVÉ 10

Cacio e Pepe Aioli

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## DESSERTS

### CANNOLI 16

Fior di Latte Whipped Ganache, Adona Cauliflower,  
Clementine Gel, Bergamot Sorbet

### LA FARFALLA 16

Lavender Cremeux, Limoncello Marmellata,  
Caramelized Almonds, Butterfly Pea Flower Gelato

### PRENDIAMO UN CAFFÈ? 18

Mascarpone Whipped Ganache, Espresso Mousse,  
Dolcetto al Amaretto, Gelato al Cioccolato

### PANNA COTTA AI FIORE DI SAMBUCO 15

Hibiscus Granita, Arancia Rossa, Citrus,  
Sicilian Olive Oil Cake

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### SCOOPS 6

Pistachio Gelato

Mascarpone and Amarena Cherries Gelato

Campari Sorbet

Gelato al Cioccolato

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## DESSERT WINE

### BRACHETTO D'ACQUI 17/68

Marengo 'Pineto', Piedmont, Italy, 2022

### RUCHÉ CHINATO 19

La Miraja 'La Ribota', Piedmont, Italy, NV

### MOSCATO D'ASTI 16/32

Vietti, Piedmont, Italy, 2023

### VIN SANTO DI MONTEPULCIANO 16

Fattoria del Cerro, Tuscany, Italy, 2019

### PASSITO DI PANTELLERIA 22

Donnafugata 'Ben Ryé', Sicily, Italy, 2021

### CHÂTEAU RIEUSSEC 22

Sauternes, Bordeaux, France, 2014

### OLOROSO VORS 52

Bodegas Osborne 30 Year 'Sibarita',  
Jerez-Xeres-Sherry, Spain, NV

### AMONTILLADO 16

El Maestro Sierra 12 Year,  
Jerez-Xeres-Sherry, Spain, NV

### DRY WHITE PORT 13

Kopke, Douro, Portugal, NV

### 10 YEAR OLD TAWNY PORT 18

Dow's, Douro, Portugal, NV

### 20 YEAR OLD TAWNY PORT 24

Taylor Fladgate, Douro, Portugal, NV

### 2020 VINTAGE PORT 47

Kopke, Douro, Portugal, 2020