

PANE E SALUMI

PANE E BURRO 14

five-grain sourdough, focaccia,
parmigiano reggiano cracker
served with
olive oil + calabrian chili butters

PROSCIUTTO DI SAN DANIELE ALLA BERKEL 15

20-month aged, hand-sliced

SALUMI E FORMAGGI 28

cured meats, local cheeses,
marinated olives



INSALATE E ANTIPASTI

TRICOLORE 16

three lettuces, pecans,
ricotta salata, white balsamic vinaigrette

VERDURE LOCALI 14

tucker farms greens, fennel, radish,
cherry tomatoes, hazelnut vinaigrette

CARPACCIO ALLA CIPRIANI 23

beef tenderloin, sunchoke, parmigiano,
marrow aioli

POLPETTE DI CAPOLINEA 16

beef + pork meatballs, pomodoro, pecorino

BURRATA CON ZUCCA 16

spaghetti squash, mustard frills,
kale pesto

CALAMARI 17

grilled, oregano vinaigrette, breadcrumbs

CRUDO CURATO 19

citrus-cured redfish, horseradish, caperberry

ARANCINI 17

saffron, bolognese



PIZZE NAPOLETANA

QUATTRO CARNI 31

salami, meatball, nduja,
lamb pepperoni, fior di latte,
hot honey

FUNGHI 28

georgia mushrooms,
truffle, fior di latte

MARGHERITA 26

pomodoro, fior di latte,
pecorino, basil

Chef De Cuisine Christopher Li

PRIMI PASTAS HANDCRAFTED IN HOUSE

SPAGHETTI AL POMODORO 25
san marzano tomato, 30-month parmigiano, basil

**CRESTE DI GALLO
ALLA BOLOGNESE** 28
ragu of beef, pork + lamb, breadcrumbs

PANSOTTI LIGURI 29
ricotta and swiss chard filled pasta,
pine nut, forest herbs

RISOTTO CON PORCHETTA 33
fennel, kale, roasted pork belly

SPAGHETTI AL NERO DI SEPPIA 29
squid ink, clams, fried squid,
calabrian chili, brodetto

MALTAGLIATI CON TARTUFO 39
poorly-cut pasta, fresh winter truffle,
parmigiano, cured egg yolk



SECONDI

BRANZINO 61
grilled, lemon, salsa verde

MERLUZZO NERO 42
oil-poached black cod, brodetto,
cauliflower, olive

FILETTO WAGYU 7 oz. 68
beef tenderloin, marsala, cippolini

POLLO ARROSTO 38
half chicken, piccata, fregola

OSSOBUCO 64
braised veal shank, saffron risotto, gremolata,
tomato veal jus

FUNGHI AL FORNO 29
roasted oyster mushrooms, polenta,
crispy kale, mushroom jus

CHATEL FARMS BISTECCA 16 oz. 84
dry-aged, caponata, rosemary jus



CONTORNI 12

CAVOLO + CIPPOLINI
braised cabbage, rosemary

ZUCCA
roasted squash, kale pesto

GNOCCHI FRITTI
brown butter, sage

FUNGHI DA ELLIJAY
roasted local mushrooms

BROCCOLINI BRUCIATI
calabrian chili, garlic

POLENTA
parmigiano crisp



DOLCE 18

VALLE DEL CIOCCOLATO TOSCANO

75% dark chocolate airy mousse, pear compote, winter spice biscuit, vermentino wine, pear sorbet

LA PERLA

olive oil and kumquat semifreddo, sardinian honey crunch, mandarin-campari-granita, sea breeze foam

PORCINI

juniper-scented mousse, red currant compote, hazelnut praline, 33% milk chocolate-porcini gelato

RISOTTO DOLCE

65% dark chocolate risotto, cinnamon crisp, bergamot espuma, herbs sorbet



SCOOPS 8

GELATI

dark chocolate

madagascar vanilla

pistachio

SORBETTI

raspberry

bergamot