

PANE E SALUMI

PANE E BURRO 14

italian olives sourdough
tomato, ramps focaccia
parmigiano reggiano lavash
served with
olive oil + calabrian chili butter

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, ricotta salata
pecans, white balsamic vinaigrette

VERDURE LOCALI 14

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

CARNE CRUDA 23

steak tartare, crispy capers
quail egg, shallot, grilled focaccia

POLPETTE DI CAPOLINEA 16

beef + pork meatballs, pomodoro, pecorino

BURRATA 17

oven-dried tomato, kale pesto, chive oil

CALAMARI 17

grilled, oregano vinaigrette, breadcrumbs

CARPACCIO DI TONNO 28

tuna carpaccio, osetra caviar
lemon, watercress

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	RISOTTO PRIMAVERA 27 prosciutto, parmigiano reggiano fresh sweet peas
CRESTE DI GALLO ALLA BOLOGNESE 28 ragu of beef, pork + lamb, breadcrumbs	SPAGHETTI AL NERO DI SEPPIA 29 squid ink, clams, fried squid calabrian chili, brodetto
PANSOTTI LIGURI 29 ricotta and swiss chard filled pasta pine nut, forest herbs	ORECCHIETTE 27 fennel sausage, broccoli rabe, crispy garlic



SECONDI

BRANZINO 61 grilled, lemon, salsa verde	PORCHETTA 49 sea island red peas, fava beans pickled beet, fennel pollen
HALIBUT ACQUA PAZZA 44 snap peas, asparagus, lemon oil	CAVOLO SCOTTATO 29 seared cabbage, pickled cipollini carrot, fried kale, mushroom jus
FILETTO WAGYU 7 oz. 68 beef tenderloin, marsala, cipollini	CHATEL FARMS BISTECCA 16 oz. 84 dry-aged, caponata, rosemary jus
POLLO ARROSTO 38 half chicken, piccata, fregola	



CONTORNI 12

FUNGHI DA ELLIJAY roasted local mushrooms	ASPARAGO lemon oil, mint	GNOCCHI FRITTI brown butter, sage
CRESTE ALLA CACIO buttered pasta, pecorino black pepper	BROCCOLI RABE calabrian chili, garlic	CARROT AGRODOLCE baby carrots, white balsamic