

starters

- FRIED OYSTERS caviar sauce 18
ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 10
BRUSSEL SPROUTS SALAD tuscan kale, pomegranate seeds, quinoa 16
TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
BURRATA squash, green&yellow beans, favas 16
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16
*BEEF TARTARE brera-style american wagyu tartare 20
LINGUA SALMISTRATA beef tongue, parsley sauce, olives, arugula 16
*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 16
GRILLED OCTOPUS mussels, fava bean "macco", semolina bread 22
DONZELLE fried tuscan-style dough, prosciutto di parma, lardo, coppa, castelmagno fonduta 22

white truffles

the season is here!

TAGLIOLINI, AGNOLOTTI, GNOCCHI OR RISOTTO 100

ADD TUBER MAGNATUM PICO TRUFFLE

to a *recommended dish 14 / gram

pasta & risotto

- AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 19
TAGLIATELLE beef bolognese sauce 22
CACIO E PEPE spaghetti, pecorino, cracked pepper 20
RICOTTA CAPUNSEI uncinatum black truffle sauce 28
SPINACH POTATO GNOCCHI castelmagno fonduta, arugula pesto 22
RAVIOLI braised beef ravioli, butter, roasting jus 24
CICCARELLI chanterelle mushrooms, moliterno al tartufo 26
PAPPARDELLE black truffle wild boar sauce 38
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 27

seafood, meat & poultry

- SEA SCALLOPS roasted corn, seared tomatoes 34
SWORDFISH grilled iceberg, nardello pepper, watercress 36
NEBBIOLO BRAISED BEEF CHEEK wilted spinach, butternut squash 38
GRILLED LAMB CHOPS charred cauliflower, couscous, almond-raisin gremolata 43
BRAISED PORK SHANK roasted potatoes, pea shoots 29
NY STEAK flannery dry-aged beef, potatoes, onion, salsa cren 4 / oz
RIBEYE STEAK flannery dry-aged beef, eggplant, roasted tomatoes 5 / oz



pizza

- MARGHERITA san marzano, fior di latte, oregano 19
BUFALINA san marzano, buffalo mozzarella, basil oil 25
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 20
COPPIA san marzano, fennel sausage, ricotta, speck, arugula, grana 21
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 20
VINCE mozzarella, mortadella, buratta, pistachio, orange zest 22

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness.

We are adding a \$3 service charge per person to help supply extra products and services used to provide a clean and

cocktails

ISABEL prosecco, california pisco, amaro angeleno, montenegro, lemon 14
CLEMENTINE SAVED ME TWICE astral pacific gin, orange liqueur, lemon, lillet blanc 15
STASCHISC mezcal, fresno chili, aperol, lime, rhubarb, basil 15
THAT THYME IN PEARIS pear vodka, green chartreuse, elderflower, lemon, thyme 15
IT'S THE MARTINI...OF THE SEASONS loft&bear vodka, peppercorn syrup, kumquat, lillet blanc 16
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, averna, walnut&angostura bitters 15

beer

NORTHCOAST SCRIMSHAW pilsner, california 4.7% (bottle) 10
ALLAGASH WHITE belgian-style wheat ale, maine 5.1% (bottle) 10
LITTLE SUMPIN' SUMPIN' ALE hoppy pale wheat, lagunitas, california 7.5% (bottle) 10
FIERA ipa, birra del eremo, italy 6.5% (500 ml bottle) 15
ABITA WROUGHT IRON ipa, louisiana 6.9% (bottle) 11
OLD RASPUTIN russian imperial stout, california 9.0% abv (bottle) 11

wine

SPARKLING

PROSECCO bortolomiol, "brut", valdobbiadene, veneto, italy nv 13/52
ROSE LAMBRUSCO cleto chiarli, "vecchia modena", emilia romagna, italy 14/56
MOSCATO DI ASTI saracco, piemonte, italy 2019 (350 ml) 13/28

WHITE

ARNEIS giovanni almondo, "bricco delle ciliegie", roero, piemonte, italy 2018 14/56
GAVI broglia, "la meirana", piemonte, italy 2018 16/64
CHARDONNAY liquid farm, "white hill", sta rita hills, california 2017 24/96
FALANGHINA pentri, "flora" campanula 2015 16/64
GRUNER VELTLINER abbazia di novacella, alto adige, italy 2017 15/60
VERMENTINO DI LIGURIA terre bianche, liguria, italy 2015 16/64

ROSE

ROSATO costaripa, "rosamara", italy 2018 15/60

RED

PINOT NOIR melville, santa rita hills, california 2016 20/80
BARBERA D'ASTI montaribaldi, "consolina", piemonte, italy 2018 15/60
GRENACHE BLEND palacios, "camins del priorat", spain, 2018 19/76
AGLIANICO de conciliis, campania, italy 2017 14/56
BARBARESCO araldica, "corsica", piemonte, italy 2014 20/80

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI

