

starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 10
- FRITTO MISTO fried calamari & hama hama oysters, mushrooms, peppers, spicy sauce 25
- BRUSSEL SPROUTS SALAD tuscan kale, pomegranate seeds, quinoa 16
- TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
- BURRATA beets, mushrooms, green beans, frisee 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, garbanzo puree, n'duja, semolina bread 22
- DONZELLE fried tuscan-style dough, prosciutto di parma, lardo, salame felino, castelmagno fonduta 22

warm bread

- SEMOLINA 5
- ricotta mousse, bell pepper essence

pasta & risotto

- TAGLIATELLE beef bolognese sauce 22
- AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 19
- RICOTTA CAPUNSEI uncinatum black truffle sauce 28
- SPINACH POTATO GNOCCHI castelmagno fonduta, arugula pesto 22
- RAVIOLI braised beef ravioli, butter, roasting jus 24
- PAPPARDELLE black truffle wild boar sauce 38
- CICCARELLI eggplant, chanterelle mushrooms, tuscan kale 24
- WHITE TRUFFLE TAGLIOLINI egg-pasta, truffle butter, shaved 7g white truffles, egg yolk 120
- RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 27
- WHITE TRUFFLE RISOTTO classic risotto with 7g shaved white truffles 120

seafood, meat & poultry

- SEA ROBIN livornese sauce, cannellini bean puree, spinach gremolata 36
- NEBBIOLO BRAISED BEEF CHEEK beet greens, butternut squash 38
- BRAISED PORK SHANK roasted potatoes, pea shoots 32
- *GRILLED LAMB CHOPS charred cauliflower, couscous, almond-raisin gremolata 43
- *NY STEAK flannery dry-aged beef, potatoes, onion, salsa cren 4 / oz
- *RIBEYE STEAK flannery dry-aged beef, brussel sprouts, roasted tomatoes 5 / oz

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



pizza

- TARTUFO parmesan fonduta, mushrooms, black truffles 35
- 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

cocktails

- ISABEL prosecco, california pisco, amaro angeleno, montenegro, lemon 14
- JUICY RYE BERRY PIE rye whiskey, brandy, cio chiaro, framboise, lemon, marasca cherry syrup 15
- STASCHISC mezcal, fresno chili, aperol, lime, rhubarb, basil 15
- PERSEPHONE'S WORD chamomile-infused organic potato vodka, chartreuse, pomegranate, maraschino, lime 15
- MODERN WOMAN yola mezcal, lo-fi sweet vermouth, inferno aperitivo, amargo angostura vallet 16
- POET'S DREAM letherbee gin, dry vermouth, benedictine, orange bitters 16
- GENTLEMAN'S BREAKFAST bone marrow infused bourbon, averna, walnut&angostura bitters 15

hot cocktails!

- VIKING CAMPFIRE highland park magnus scotch, spiced maple syrup, lemon, orange 15
- HOT BUTTERED SOUL gustoso charanda rum, gosling's black seal, brown sugar, butter, spice 15
- VIN BRULEE traditional simmered red wine with fruit, spices, & brandy 15

beer

- ENEGREN VALKYRIE amber ale, california 6.2% (draft) 8
- STONE SCORPION BOWL ipa, california 7.5% (draft) 9

wine

SPARKLING

- PROSECCO bortolomiol, "brut", valdobbiadene, veneto, italy nv 13/52
- LAMBRUSCO f.lli bellei, "pietrarossa", emilia romagna, italy 14/56
- MOSCATO DI ASTI saracco, piemonte, italy 2019 13/28

WHITE

- GAVI coppo, la rocca, piemonte, italy 2018 15/60
- FALANGHINA alois, "caulio" campania italy 2018 14/56
- TIMORASSO vigneti massa, "terra," petit derthona, piemonte, italy 2016 15/60
- CHARDONNAY liquid farm, "white hill", sta rita hills, california 2017 24/96
- SAUVIGNON venica&venica, "ronco del cero", collio, friuli 2018 17/68
- GRUNER VELTLINER abbazia di novacella, alto adige, italy 2017 15/60

ROSE

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

RED

- PINOT NOIR melville, santa rita hills, california 2016 20/80
- BARBERA D'ASTI vietti, "tre vigne", piemonte, italy 2018 15/60
- NERO D'AVOLA donnafugata, sicilia, italy 2017 14/56
- CABERNET FRANC marco felluga, "russiz", collio, friuli, italy 2016 21/94
- BARBARESCO cantina del pino, piemonte, italy 2015 25/100

CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI

