

## starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 10  
TRICOLORE three bitter greens, sundried tomato, ricotta salata 14  
BRUSSEL SPROUTS SALAD tuscan kale, pomegranate, quinoa 14  
BURRATA beets, favas, green beans, frisee 16  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16  
\*BEEF TARTARE brera-style american wagyu tartare 20  
\*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22  
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 18  
DONZELLE fried tuscan-style dough, prosciutto, lonzino, lardo, salame felino, castelmagno fonduta 24  
GRILLED OCTOPUS mussels, garbanzo puree, n'duja, grilled bread 22

## warm bread

- MULTI-GRAIN 8  
butter, anchovy  
SEMOLINA 8  
bell pepper essence, whipped ricotta

## pasta & risotto

- TAGLIATELLE beef bolognese sauce 24  
RICOTTA CAPUNSEI braised oxtail sauce, pecorino 26  
CACIO E PEPE spaghetti, pecorino, black pepper 22  
VEGAN VESUVIOTTI extruded short curly pasta, cauliflower bolognese 20  
RAVIOLI braised beef ravioli, butter, roasting jus 26  
PAPPARDELLE wild boar sugo, shaved black summer truffles 36  
SPINACH POTATO GNOCCHI castelmagno fonduta, tuscan kale pesto 24  
AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 24  
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 28  
RISOTTO ASPARAGI BIANCHI white asparagus risotto, pecorino moliterno al tartufo 32

## seafood, meat & poultry

- \*SEA ROBIN sprouting broccoli, manila clams, saffron-prosecco sauce 39  
\*SWORDFISH green pea puree, cannellini&black coco beans, spigarello 38  
NEBBIOLO BRAISED BEEF CHEEK umbrian lentils, spinach 38  
BRAISED PORK SHANK smashed potatoes, pea shoots 34  
\*GRILLED LAMB CHOPS charred cauliflower, couscous, almond-raisin gremolata 43  
\*SIRLOIN STEAK seared potatoes, peppercorn sauce 46

## flannery beef

- \*NY STEAK 14 day dry-aged, brussel leaves, potatoes 5 / oz  
\*RIBEYE STEAK 14 day dry-aged, potatoes, onion 6 / oz  
\*30 DAY DRY AGED RIBEYE STEAK broccoli di cicco, roasted peppers 7 / oz



## pizza

- MARGHERITA san marzano, fior di latte, oregano 19  
PROSCIUTTO san marzano, burrata, arugula, prosciutto 26  
BUFALINA san marzano, buffalo mozzarella, basil oil 25  
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 20  
BROCCOLETTI parmesan fonduta, broccoli rabe, roasted onions, balsamic 22  
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 21  
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 20  
FUNGHI E COTTO mozzarella, maitake mushrooms, ham, kale pesto 24

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

We are adding a \$3 covid supplemental fee per person to help us provide a clean and comfortable experience during this time.

Please ask us if you'd like it to be removed, and we will happily do so.

## cocktails

ISABEL	prosecco, frisco immature brandy, amaro angeleno, montenegro, lemon	14
UNICORN NEBULA	leopold's navy gin, malfy lemon gin, violette, blue pea flower, mint, sour syrup	16
MELA DELLA NONNA	astral pacific gin, grappa, lo-fi vermouth, apple, lime, spinach, chartreuse, absinthe rinse	16
SPRING SPRUNG	apricot liqueur, grapefruit, gustoso rhum, lime, dill, angostura vallet, soda	14
CARELESS WHISPER	double cross vodka, strawberry, lemon, elderflower, amaro angostura	15
STASCHISC	el silencio mezcal, fresno chili, aperol, agave, lime, basil	15
MAESTRO 1971	whistlepig piggy back rye, yola mezcal, spiced maple syrup, brera cacao bitters	17
GENTLEMAN'S BREAKFAST	bone marrow infused bourbon, amaro averna, walnut&angostura bitters	15
BARREL AGED NEGRONI	letherbee gin, amaro dell herborista, carpano antica, bruto americano	19

## beer

NORTHCOAST SCRIMSHAW	pilsner, california 4.7%	10
ALLAGASH WHITE	belgian-style wheat ale, maine 5.1%	10
MENABREA	amber lager, italy 5.0%	11
HOP NOSH	ipa, uinta, utah 7.3%	11
OLD RASPUTIN	russian imperial stout, california 9.0%	11

## wine

### SPARKLING

PROSECCO	bortolomiol, "brut", valdobbiadene, veneto, italy nv	13/52
CHAMPAGNE	lanson, "black label", reims france nv	25/100
ROSE FRANCIACORTA	cantadi costaldi, lombardia, italy nv	18/72
MOSCATO DI ASTI	saracco, piemonte, italy 2019	13/28 (375ml bottle)

### WHITE

GRECO DI TUFO	terredora, "loggia della serra", campania, italy 2017	17/68
VERNACCIA DI SAN GIMIGNANO	mormoraia, toscana, 2018	15/60
PIGATO	terre bianchi, liguria, italy 2017	16/64
SAUVIGNON	venica&venica, "ronco del cero", collio, friuli, italy 2018	17/68
GRUNER VELTLINER	abbazia di novacella, alto adige, italy 2017	18/72

### ROSE

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

PINOT NOIR	melville, santa rita hills, california 2016	20/80
DOLCETTO DI DOGLIANI	pecchenino, "san luigi", piemonte, italy 2019	14/56
BARBERA D'ASTI	vietti, "tre vigne", piemonte, italy 2018	15/60
CHIANTI CLASSICO	felsina, "berardenga", toscana, italy 2018	19/76
BAROLO	stroppiana, "leonardo", piemonte, italy 2015	22/88
GRENACHE	alvaro palacios, "camins del priorat", spain 2019	19/76

