



starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 15
- GREEN SALAD boston lettuce, blue lake beans, favas, basil dressing 14
- TRICOLORE three bitter greens, sundried tomato, ricotta salata 14
- HEIRLOOM TOMATO red plum, cucumber, mizuna greens, tomato coulis 16
- BURRATA beets, favas, yellow wax beans, frisee 18
- CAESAR romaine hearts, anchovies, capers, reggiano 16
- SHRIMP SALAD spinach, quinoa, apricots, almonds 18
- INSALATINA broccoletti, black olives, roasted red onions & bell peppers, garbanzo beans, arugula 16
- *CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 22
- FRIED CALAMARI spicy tomato sauce 15
- MONKFISH CHEEK pan-seared, chantarelle mushrooms, piquillo&black olive sauce 26

pizza

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

pasta & risotto

- TAGLIATELLE beef bolognese sauce 24
- PAPPARDELLE wild boar sugo, cavoletti 26
- TAGLIOLINI chanterelle mushrooms, green asparagus, thyme 26
- VEGANA extruded short pasta, cauliflower 'bolognese' 20
- PISAREI bread gnocchetti, lamb shank sugo, ricotta salata 28
- SPINACH POTATO GNOCCHI castelmagno fonduta, tuscan kale pesto 24
- AMATRICIANA extruded spaghetti, tomato sauce, onions, guanciale, romano 20
- RISOTTO ASPARAGI BIANCHI white asparagus risotto, pecorino moliterno al tartufo 32

seafood, meat

- MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 18
- *COD pan-seared, potatoes, yellow&green beans, roasted corn, taggia olives, sunchoke puree 42
- *SIRLOIN STEAK green salad, balsamic 32

cocktails

ISABEL prosecco, california pisco, amaro angeleno, montenegro, lemon 14
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 15
SPRING SPRUNG peach liqueur, grapefruit, gustoso rhum, lime, dill, angostura vallet, soda 14
BITTER ME UP letherbee gin, st agrestis inferno amaro, grand poppy, dolin rouge 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

beer

NORTHCOAST SCRIMSHAW pilsner, california 4.7% 10
BIRRA DOLOMITI pilsner, italy 4.9% 11
ALLAGASH WHITE belgian-style wheat ale, maine 5.1% 11
MENABREA amber lager, italy 5.0% 11
BIRRA DELL'EREMO FUOCO belgian-style tripel, italy 8.5% (16.9oz) 15
UINTA HOP NOSH ipa, utah 7.3% 11
OLD RASPUTIN russian imperial stout, california 9.0% 11

wine

SPARKLING

PROSECCO loredian gasparini, asolo superiore "brut", docg, veneto, italy nv 14/56
CHAMPAGNE gremilette, brut, cotes des bars, france nv 25/100
ROSE FRANCIACORTA cantadi costaldi, lombardia, italy nv 18/72
MOSCATO D'ASTI vietti, piemonte, italy 2020 14/56

WHITE

PIGATO terre bianchi, liguria, italy 2017 16/64
SAUVIGNON jermann, venezia giulia, italy 2016 17/68
GAVI DI GAVI la mesma, "black label", piemonte, italy 2017 17/68
GEWURZTRAMINER castelfeder, "von lehm", alto adige, italy 2015 15/60
NASCETTA braida, "la regina", langhe, piemonte, italy 2017 18

ROSE

ROSATO costaripa, "rosamara", lombardy, italy 2019 15/60

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, piemonte, italy 2018 15/60
CHIANTI CLASSICO felsina, "berardenga", toscana, italy 2018 19/76
BAROLO stroppiana, "leonardo", piemonte, italy 2015 25/100
TEMPRANILLO la pecina reserva, rioja, spain 2013 21/84



CHEF ANGELO AURIANA
WINE DIRECTOR FRANCINE DIAMOND FERDINANDI
MATTEO FERDINANDI