

## starters

- ZUCCHINI BLOSSOMS tempura batter, cheese filled, spicy mayo 15  
GREEN SALAD boston lettuce, snap peas, blue lake beans, basil dressing 14  
BRUSSEL SPROUT SALAD beets, pancetta, pistachio 16  
CAESAR SALAD romaine hearts, anchovies, capers, reggiano 16  
BURRATA roasted squash, shaved heirloom baby carrots, pea shoots 18  
\*BEEF TARTARE brera-style american wagyu tartare, mayo, radish, anchovy, caper, shallot 25  
\*CARPACCIO prime beef sirloin, bone marrow dressing, reggiano crema, celery 25  
MEATBALLS beef&pork, san marzano tomato sauce, mozzarella, grilled bread 20  
DONZELLE fried tuscan-style dough, prosciutto, chorizo cantimpalo, salame felino, fonduta 24  
CHEESE TRIO tomme de savoie, ubriaco, cacio di caterina, mixed pickles, sourdough toast 22  
\*HAMACHI japanese amberjack tartare, salmon roe, squid ink 22  
GRILLED OCTOPUS mussels, garbanzo puree, n'duja 24

## warm bread *freshly baked (10 minutes)*

- WHOLE WHEAT 8  
butter, anchovy  
SEMOLINA 8  
bell pepper essence, whipped ricotta

## pasta & risotto

- TAGLIATELLE beef bolognese sauce 24  
RICOTTA CAPUNSEI black autumn truffle sauce 38  
RAVIOLI braised beef ravioli, butter, roasting jus 26  
SPINACH POTATO GNOCCHI castelmagno fonduta, tuscan kale pesto 24  
CASARECCE short curly pasta, duck ragu, ricotta salata 32  
PAPPARDELLE wild boar sugo, shaved black autumn truffle 44  
AMATRICIANA extruded bucatini, tomato sauce, onions, guanciale, romano 24  
RISOTTO MILANESE saffron-risotto, bone marrow, roasting jus 32  
RISOTTO FUNGHI chanterelle & nameki mushrooms, pecorino 32

## seafood & meat

- \*SNAPPER cannellini beans, tuscan kale, calabrian chile 37  
BRAISED PORK SHANK smashed potatoes, pea shoots 40  
NEBBIOLO BRAISED BEEF CHEEK umbrian lentils, spinach 40  
\*GRILLED LAMB CHOPS charred cauliflower, couscous, almond-raisin gremolata 48  
\*SIRLOIN CULOTTE STEAK seared potatoes, peppercorn sauce 54

## flannery beef *minimum of 12oz*

- \*NY STEAK 14 day dry-aged, brussel sprout leaves, potatoes 5.25 per oz  
\*RIBEYE STEAK 14 day dry-aged, yellow wax beans, onion 6.25 per oz  
\*30 DAY DRY AGED RIBEYE STEAK rapini, roasted peppers 7.25 per oz



## pizza

- MARGHERITA san marzano, fior di latte, oregano 20  
PROSCIUTTO san marzano, burrata, arugula, prosciutto 26  
BUFALINA san marzano, buffalo mozzarella, basil oil 25  
DIAVOLINA san marzano, mozzarella, spicy salame, scallions 22  
COPPIA san marzano, fennel sausage, ricotta, speck, arugula 24  
CAMPO mozzarella, rapini, eggplant, zucchini, peppers, mushroom 22  
FUNGHI E COTTO smoked mozzarella, mushrooms, ham, kale pesto 25

## cocktails

ISABEL prosecco, frisco immature brandy, amaro angeleno, montenegro, lemon 14  
UNICORN NEBULA roku gin, malfy limone gin, violette, blue pea flower, mint, sour syrup 16  
BANDITA ROSITA corralejo reposado, lo-fi sweet vermouth, dolin dry vermouth, lemon, house grenadine, fennel bitters 16  
LA CURA yola mezcal, high west american prairie bourbon, lime, ginger, spiced maple, firewater 16  
STASCHISC el silencio mezcal, fresno chili, aperol, agave, lime, basil 16

BOOGIE SHOES star keeper gin, bordiga bianco vermouth, gran classico bitter 16  
SARTO CRISTOFORO rucolino amaro, fred jerbis vermouth, whistlepig piggyback rye, lemon, orange bitters 15  
GENTLEMAN'S BREAKFAST bone marrow infused bourbon, amaro averna, walnut & angostura bitters 16  
RE DELL'EST hibiki harmony japanese whiskey, bigallet amaro, ume bitters, demarera 35

## 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  
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 gremillet, brut, france nv 25/100  
ROSE FRANCIACORTA cantadi costaldi, lombardia, italy nv 18/72  
MOSCATO D'ASTI saracco, piemonte, italy 2020 14/28 (375ml)

### WHITE

SOAVE brigaldara, veneto, italy 2019 15/60  
GAVI DI GAVI la mesma, "black label", piemonte, italy 2017 17/68  
PIGATO terre bianchi, liguria, italy 2017 16/64  
SAUVIGNON venica & venica, "ronco del cero", collio, friuli, italy 2020 17/68  
GEWURZTRAMINER castelfeder, "von lehm", alto adige, italy 2015 15/60

### ROSE

ROSE BLEND costaripa, "rosamara", lombardia, italy 2019 15/60

### RED

GRIGNOLINO D'ASTI (LIGHT RED) braida, "limonte", piemonte, italy 2020 15/60  
PINOT NOIR the hilt, santa rita hills, california 2017 22/88  
BARBERA D'ALBA de forville, piemonte, italy 2019 15/60  
CHIANTI CLASSICO felsina, "berardenga", toscana, italy 2018 19/76  
GRENACHE BLEND palacio, camino del priorat, spain 2019 19/76  
BAROLO giacomo fenocchio, piemonte, italy 2016 25/100

