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*dinner menu*

## Condividere

- Olive Marinate • ROASTED GARLIC, CHILIES, HERBS, CITRUS, EXTRA VIRGIN OLIVE OIL 7 / 12
- Salumi • ANDREA'S PICKLED ONIONS, PEAR & SAFFRON CHUTNEY, LEMON OIL 16
- Crespelle • BAY SCALLOP CORNMEAL CREPE, SNAILS, MUSHROOMS, MARSALA, ITALIAN PARSLEY 15
- Olives Al'ascolana • SAUSAGE STUFFED OLIVES, GOAT CHEESE, BEET BALSAMIC 9
- Calamari • CURRANTS, ALMONDS, SUNDRIED TOMATOES, OLIVES 14
- Arancini • PROVOLONE, TOMATO, EXTRA VIRGIN OLIVE OIL 11
- Costine D'agnello • CURRANT GLAZED LAMB RIBS, GORGONZOLA, ROASTED CHICKPEAS 16
- Polpo • GRILLED OCTOPUS, POTATOES, PANCETTA, ARUGULA, BLOOD ORANGE VINAIGRETTE, ESPELETTE PEPPER 22
- Ravioli • OXTAIL & PORCINI RAVIOLI, PANCETTA, ROSEMARY, RED WINE OLIVE SAUCE 15 / 22
- Polpette di Vitello • VEAL MEATBALLS, TOMATO, BASIL, GRANA PADANO, EXTRA VIRGIN OLIVE OIL 14
- Tortoloni • PUMPKIN & MASCARPONE TORTOLONI, HAZELNUT BROWN BUTTER, SAGE, CRUSHED AMARETTI 14 / 19
- Formaggi • IMPORTED CHEESE, CHERRY MOSTARDA, QUINCE PASTE, SPICED NUTS 19
- Tonno • OLIVE OIL POACHED TUNA, CAPONATA, ARUGULA, AGED BALSAMIC 16
- Cozza • MUSSELS, SUNDRIED TOMATO, GREEN CHILI, CHICKPEAS, BASIL, LEMON 16
- Pate • WILD BOAR PATE, GREEN APPLE JELLY, CELERY ROOT SALAD, PISTACHIO 15
- Baccala • SABLEFISH, PICKLED FENNEL, WARM OLIVES, CROSTINO 12
- Tomino • WARM GOAT CHEESE, BEETS, GRAPEFRUIT, PEAR, WALNUTS, TRUFFLE HONEY 14

## Zuppa e Insalata

- Zuppa di Zucca • WINTER SQUASH & ROASTED APPLE, CHESTNUT MASCARPONE, SPICED PUMPKIN SEEDS, VANILLA 6 / 11
- Insalata Cato • ROMAINE, CAPERS, OLIVES, GRAPES, GRANA PADANO, WILD BOAR BACON 12
- WITH SICILIAN SHRIMP +9
- WITH HORSERADISH CRUSTED SCALLOPS +10
- WITH GRILLED CHORIZO SAUSAGE +6
- WITH CHICKEN DIAVOLA +8
- Insalata Verde • MIXED GREENS, POACHED PEAR, SUNCHOKE CHIPS, HAZELNUT VINAIGRETTE 11
- Insalata di Spinaci • SPINACH, DUCK, SHITAKE, APPLE, PISTACHIO, SOUR CHERRY VINCOTTO DRESSING 14

## Pasta Risotto Pizza

- Linguine Carbonara • WILD BOAR BACON, FARM FRESH EGG, CHILIES, GRANA PADANO 11 / 16
- Spaghetti alla Puttanesca • SHRIMP, GARLIC, CAPERS, ANCHOVIES, TOMATO 13 / 19
- Lasagna • PUMPKIN & EGGPLANT LASAGNA, RICOTTA, SPINACH, PUMPKIN SEEDS 17
- Gnocchi • POTATO GNOCCHI, WILD BOAR SHANK, TOMATO, OREGANO, GORGONZOLA 22
- Pici Bolognese • BEEF, VEAL, PORK, TOMATO, GRANA PADANO 12 / 18
- Penne Con Funghi • FOUR MUSHROOM BAKED PENNE, WINTER SQUASH, ASIAGO, PISTACHIO, WHITE TRUFFLE OIL 19
- Risotto • RABBIT, FARRO, BROWN BUTTER, CHANTERELLES, GRANA PADANO 26
- Pizza Salami • ELK SALAMI, ROASTED MUSHROOMS, PEPPERONATA 17
- Pizza Con Zucca • PEAR & WINTER SQUASH, HAZELNUTS, GORGONZOLA, GRAPES 16
- Calzone • SLOW ROASTED PORK, ASIAGO, CIPOLLINI, ARUGULA 17

GLUTEN FREE PASTA AVAILABLE

## Secondi

- Pollo • PAN SEARED CHICKEN BREAST, MASCARPONE POLENTA, CHARD, PROSCIUTTO, PORCINI MARSALA SAUCE 28
- Costole Mobili • RED WINE BRAISED BEEF SHORT RIBS, LOBSTER MEZZALUNA, ROASTED BEETS, WINTER SQUASH, HORSERADISH GREMOLATA 31
- Cinghiale • WILD BOAR MILANESE, CELERY ROOT, CARAMELIZED APPLES, WHOLE GRAIN MUSTARD 32
- Salmerino Alpino • GRILLED ARCTIC CHAR, CAULIFLOWER, SPICED ROOTS, WALNUTS, RAISINS, CAPERS 27
- Merluzzo Dell'alasca • OVEN ROASTED SABLEFISH, CIOPPINO BROTH, SPINACH, CHORIZO, BLACK OLIVE, CITRUS 34
- Guancia di Vitello • FOUR HOUR BRAISED VEAL CHEEKS, MUSHROOM RAGU, PARSNIP PUREE, TRUFFLED ORZO 29
- Quaglia • CHESTNUT & PORKBELLY STUFFED QUAIL, LENTILS, WINTER SQUASH, AGRO DOLCE FIGS 28



IF YOU HAVE ANY DIETARY CONCERNS, PLEASE NOTIFY YOUR SERVER  
ON PARTIES OF 8 OR MORE A GRATUITY OF 16% WILL BE ADDED TO YOUR BILL

MANGIAMO, BEVIAMO, FACCIAMO L'AMORE