

STARTERS

BREAD lemon butter, sea salt..... 5
 LAMB ARROSTICINI marsala, chives5/ea
 CARNE CRUDA florida grass fed steak tartare, marigold, lemon..... 15
 PROSCIUTTO di PARMA aged 24 months, giardiniera..... 16
 CALAMARI salt and pepper style, jalapeno, tomato passata 16
 CRUDO escolar, shaved fennel, castelvetrano olive, pumpkin seed..... 15
 EGGPLANT + PEPPERS chickpea, bagna cauda, radicchio, hazelnut..... 14
 CUCUMBERS beets, purple daikon radish, yogurt, red onion, banyuls vinegar..... 13
 LITTLE GEM SALAD mint, shallots, pecorino romano, breadcrumbs, anchovy vinaigrette..... 13

MOZZARELLA CART

heirloom tomato, basil, 25 year old balsamic vinegar (to share)32

PASTA

BUCATINI alla CARBONARA guanciale, egg yolk, pecorino romano..... 23
 MEZZE RIGATONI alla NORMA tomato, eggplant, ricotta salata 21
 RAVIOLINI del PLIN veal filling, demi glace, sage 26
 GNOCCHI cauliflower, hazelnut, gorgonzola dolce..... 22
 TAGLIOLINI al RAGU beef ragu, basil, 36 month parmigiano 24
 CAVATELLI salame calabrese, broccolini, caciocavallo, breadcrumbs..... 22
 TORTELLO all' UOVO egg yolk center, ricotta filling, roasted and shaved mushrooms 22
 SPAGHETTI key west pink shrimp, zucchini, mussels, parsley..... 28
 TAGLIOLINI al TARTUFO burgundy black truffles, butter 38

MEATS+FISH (to share, please allow 25 mins cooking time)

VEAL RIBS roman spices, lemon yogurt 48
 BRANZINO alla LIGURE roasted potatoes, olives, toasted pinenuts 70
 BISTECCA prime strip (20oz), brown butter, garlic confit, broccolini 70