

STARTERS

BREAD	lemon butter, sea salt.....	5
LAMB ARROSTICINI	marsala, chives	10
CARNE CRUDA	grass fed steak tartare, sourdough, lemon.....	15
SALUMI	prosciutto di parma, coppa, salame calabrese	23
CALAMARI	salt and pepper style, jalapeno, tomato passata	17
CRUDO	escolar, insalata genovese.....	18
ASPARAGUS	tonnato sauce, capers, chickpeas	13
LITTLE GEM SALAD	mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette	13
CARCIOFI alla GIUDIA	crispy artichokes, preserved lemon yogurt, lacinato kale.....	14

MOZZARELLA CART

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

MEZZE RIGATONI alla GRICIA con FAVE	guanciale, fava beans, pecorino romano	23
GNOCCHI	speck, walnuts, chives, taleggio fonduta	23
RAVIOLINI del PLIN	veal filling, demi glace, sage	26
TAGLIOLINI al RAGU	beef ragu, basil, 36 month parmigiano	24
CAVATELLI	mussels, cherry tomatoes, salame calabrese, borlotti beans	21
TORTELLLO all' UOVO	egg yolk center, ricotta filling, roasted and shaved mushrooms	22
SPAGHETTI	key west pink shrimp, zucchini, garlic, parsley.....	28
RISO al SALTO	crispy saffron rice, bone marrow, bagna verde, taleggio.....	23

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

BRANZINO alla LIGURE	roasted potatoes, olives, pine nuts.....	70
BISTECCA	prime 20 oz ribeye, bagna verde, garlic confit, broccolini.....	70
DRY AGED ROHAN DUCK	limited availability.....	115