

STARTERS

BREAD lemon butter, sea salt..... 5
 LAMB ARROSTICINI marsala, chives 10
 CARNE CRUDA grass fed steak tartare, sourdough, lemon..... 16
 SALUMI prosciutto di parma, coppa, salame calabrese 23
 CALAMARI salt and pepper style, jalapeno, tomato passata 17
 CRUDO escolar, insalata genovese..... 18
 CUCUMBERS beets, radish, yogurt, red onion, capers 13
 LITTLE GEM SALAD mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette 13
 ZABAIONE "DA FELICIN" fall vegetables, saffron, 30 month parmigiano 14

MOZZARELLA CART

heirloom tomato, basil, 10 year aged balsamic vinegar (to share) 32

PASTA

MEZZE RIGATONI alla NORMA eggplant, tomato, basil, ricotta vecchio 21
 LINGUINE al PESTO basil, pine nuts, potato, ligurian olive oil..... 22
 GNOCCHI speck, walnuts, chives, taleggio fonduta 23
 RAVIOLINI del PLIN veal filling, demi glace, sage 27
 TAGLIOLINI al RAGU beef ragu, basil, 30 month parmigiano 26
 AGNOLOTTI salame calabrese ricotta filling, cherry tomatoes, garlic breadcrumbs..... 24
 TORTELLO all' UOVO egg yolk center, ricotta filling, roasted and shaved mushrooms 22
 SPAGHETTI key west pink shrimp, zucchini, garlic, parsley 29

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

BRANZINO alla LIGURE roasted potatoes, olives, pine nuts..... 70
 BISTECCA prime 20 oz ribeye, garlic confit, broccolini, pesto 75
 DRY AGED ROHAN DUCK limited availability 115