

**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  
 HAMACHI CARPACCIO green apple, capers, horseradish, nasturtium ..... 19  
 SHRIMP FRITTI key west pink shrimp, speck, fines herbes buerre blanc ..... 24  
 BEETS coconut cream, jalapeno, celery, trout roe ..... 14  
 LITTLE GEM SALAD mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette ..... 14  
 ZABAIONE "DA FELICIN" fall vegetables, saffron, 30 month parmigiano ..... 15

**MOZZARELLA CART**

heirloom tomato, basil, 10 year aged balsamic vinegar (to share) .....34

**PASTA**

MEZZE RIGATONI all' AMATRICIANA guanciale, pecorino romano, tomato sugo ..... 24  
 GIRELLE al FORNO berkshire pork shank, spinach, mozzarella, mornay..... 26  
 GNOCCHI delicata squash, pumpkin seeds, salumi xo ..... 24  
 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..... 25  
 TORTELLO all' UOVO egg yolk center, ricotta filling, roasted and shaved mushrooms ..... 23  
 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..... 72  
 BISTECCA prime 20 oz new york strip, garlic confit, broccolini, bagna verde ..... 82  
 DRY AGED ROHAN DUCK limited availability ..... 115