

## STARTERS

BREAD	lemon butter, sea salt.....	5
VEAL ARROSTICINI	marsala, chives.....	14
CARNE CRUDA	grass fed steak tartare, focaccia, lemon.....	16
SALUMI	prosciutto toscano, coppa, nduja.....	23
HIRAMASA CRUDO	asparagus, tonnato, capers, trout roe.....	23
SHRIMP FRITTI	key west pink shrimp, speck, fines herbes buerre blanc.....	24
KOHLRABI	sea beans, pomelo, radish, pistachio.....	15
LITTLE GEM SALAD	mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette.....	15
ROMANO BEANS	calabrian chili, ricotta vecchio, red onion marmalade.....	15

## CAVIAR SERVICE

kaluga hybrid (1oz).....	125
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## MOZZARELLA CART

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

MEZZE RIGATONI all' AMATRICIANA	guanciale, pecorino romano, tomato sugo.....	24
RAVIOLINI del PLIN	berkshire pork shank filling, demi glace, sage.....	26
TAGLIOLINI al RAGU	beef ragu, basil, 30 month parmigiano.....	26
AGNOLOTTI	salame calabrese ricotta filling, cherry tomatoes, garlic breadcrumbs.....	25
TORTELLI all' UOVO	egg yolk center, ricotta filling, roasted and shaved mushrooms.....	23
SPAGHETTI	key west pink shrimp, zucchini, garlic, parsley.....	29
CAVATELLI	mussels, fava beans, salumi, tomatillo.....	24
GNOCCHI	arugula pesto, asparagus, pistachio.....	23

## 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