

STARTERS

BREAD lemon butter, sea salt..... 6
 PORK ARROSTICINI sakura collar, marsala, chives..... 16
 CARNE CRUDA grass fed steak tartare, focaccia, lemon 17
 SALUMI prosciutto toscano, coppa, nduja 25
 SHRIMP FRITTI key west pink shrimp, speck, fines herbes buerre blanc 26
 HOKKAIDO SCALLOP CARPACCIO sea beans, melon, thai basil..... 22
 LITTLE GEM SALAD mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette 16
 ROMANO BEANS calabrian chili, ricotta vecchio, red onion marmalade 16
 EGGPLANT & PEPPERS black garlic, hazelnut, bagna cauda 17

CAVIAR SERVICE

kaluga hybrid (1oz) 125

MOZZARELLA CART

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

PASTA

MEZZE RIGATONI all' AMATRICIANA guanciale, pecorino romano, tomato sugo 25
 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..... 26
 TORTELLO 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 brown butter, asparagus, trout roe, garlic cream..... 26

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

BRANZINO alla LIGURE roasted potatoes, olives, pine nuts..... 78
 BISTECCA prime 20 oz new york strip, garlic confit, broccolini, bagna verde 85
 DRY AGED ROHAN DUCK limited availability (please call ahead to reserve) 135