

DINNER

SPUNTINI

ANTIPASTO PLATTER	27
rotating salumi and cheeses house pickles crackers	
CRISPY POLENTA	13
red corn lady edison ham black pepper honey pecorino	
FRIED TERRINE	13
pork shoulder lime aioli calabrian chili giardinera	
HOUSE PÂTÉ	17
mustard onions poached pear country bread	

PRIMI

HOUSE SALAD	14
caesar romaine crouton sesame grana padano	
FRESH BURRATA	17
caputo brothers mozzarella ramp pistachio spring onion focaccia	
SUMMER SALAD	16
heirloom tomato silver cucumber straciatella green garlic buttermilk	
TILEFISH CRUDO	15
watermelon radish fennel leek preserved citrus dill	
ASPARAGUS SFORMATO	15
pancetta maitake mushroom grana padano	
ROASTED PEPPERS	16
cubanelle shishito tonnato bagna càuda coriander	
SUNDAY MEATBALLS	16
beef pork tomato ricotta parmesan	

PASTA

TAJARIN	21
cacio e pepe	
BUCATINI	21
aglio e olio calabrian chili parmesan panna gratta	
ORECCHIETTE	22
ramp green garlic arugula pesto preserved citrus lardo	
SQUID INK SPAGHETTI	22
steamed shellfish tomato conserva fennel breadcrumb	
CASONSEI	23
quattro formaggi squash fava bean fresh tomato snap pea	
GEMELLI	25
beef and pork bolognese parmesan	

SECONDI

FISH	36
frutti di mare couscous sauce américaine crispy shallot calabrian aioli	
HALF CHICKEN	34
spelt rotolo spinach artichoke sauce petacci	
BONE-IN PORK	36
grilled cabbage corn puree peach mostarda chanterelle	
BEEF HANGER	42
yukon hash brisket grilled onion green butter	

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information, please speak with a server or manager. For all parties of six or more a 20% gratuity may be applied. We are now including a 3% Kitchen Support Fee to dine-in checks, the entirety of which goes straight to our kitchen staff. The charge is optional and can be removed upon request.