



SALAD – APPETIZER

PROSCIUTTO DI PARMA 18

18 month-aged parma ham, red cow parmesan cheese, aged balsamic

FIORI DI ZUCCA 16

Deep fried squash blossoms filled with Amish goat cheese and artichokes, sunchoke puree, baby kale and shaved sunchoke

RUCOLA STAGIONALE 16

Arugula salad, fall vegetables, lemon dressing, grated pecorino

ZUPPA 14

Cauliflower and green apple soup, with olive oil-poached shrimp and croutons

GRANCHIO 18

House made crab cake, yellow soft polenta, crunchy kale, salmoriglio

BRODETTO DEL TIRRENO 20

Shellfish stew with mussels, clams, shrimp, scallops, calamari, baby octopus, garlic and crushed tomatoes

HAMACHI 18

Hamachi carpaccio, cucumber, hearts of palm, radish, oranges, avocado, romesco puree

PASTA – RISOTTO

SPAGHETTI DI GRAGNANO 26

Thick spaghetti, clams, white wine, crushed red pepper, cherry tomatoes

CHITARRA 20

Whole wheat square spaghetti, organic cherry tomato sauce, basil, garlic

TAGLIERINI 28

Black ink noodles, lobster ragu, bottarga, lobster sauce, sunchoke

GNOCCHI 30

Ricotta gnocchi with wild boar ragu, aged parmesan cheese and shaved artichokes

PAPPARDELLE 26

Hickory farm rabbit ragu, white wine sauce, thyme, olive oil

RAVIOLI DEL PLIN 26

Braised short rib ravioli, brasato sauce, aromatic oil

MEZZELUNE 28

Half moon shaped ravioli filled with robiola cheese, chives and black truffle, with a mixed wild mushroom sauce with black truffle

RISOTTO 30

Aquerello rice, taleggio cheese, gorgonzola, aged parmesan cheese, parsnips, butternut squash ragu and 12 year-aged balsamic



MAIN COURSE

"DAL MARE"

SOGLIOLA 50

Pan seared dover sole, white wine broth, salsify, spinach, espelette

CAPELANTE 42

Pan seared scallops, sunchoke puree, paddlefish caviar, sea urchin sauce, celery root ragu

PESCE ALLA GRIGLIA M/P

Daily selection of fresh fish, simply grilled, served over the chef's daily selection of vegetables

SPIGOLA NERA 44

Wild black bass, salsify puree, sauteed matsutake mushrooms, salmoriglio

"DALLA TERRA"

ANATRA 44

Moulard duck breast with braised farro, mixed wild mushrooms, parsnip puree, tomato jam, red wine reduction

CONTROFILETTO 52

Prime New York strip, poached artichokes, chanterelle mushrooms, pea shoot salad, sea salt

AGNELLO 46

Lava lake lamb loin, sunchoke puree, fingerling potatoes, sunchoke chips, red wine reduction

COSTOLETTA DI VITELLO 52

Grilled free range veal chop, young chard, roasted shallots, barolo wine sauce

SIDE DISHES

sautéed cauliflower, aromatic bread **9**

caramelized brussels sprouts **9**

rosemary-garlic fingerling potatoes **9**

sautéed wild mushrooms **12**

sautéed spinach, pine-nuts, raisins, shallots **9**

grilled asparagus with parmesan cheese **10**