



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, green pea puree, baby kale and red amaranth microgreens

RUCOLA STAGIONALE 16

Arugula salad, green peas, fava beans, shaved fennel, grape tomatoes, grated pecorino cheese

ZUPPA 14

Chilled yellow tomato soup, calamari salad, chanterelle mushrooms, chopped chives

CAPELANTE 20

Seared scallops, lobster bisque, lobster ragu, morel mushrooms, fava beans

BRODETTO DEL TIRRENO 20

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

TONNO 20

Tuna carpaccio, persimmon vinaigrette, hearts of palm, radish, oranges, Ossetra caviar

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, sunchokes

TRENETTE 28

Jagged pappardelle, Ligurian basil pesto, marble potatoes, pine nuts

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 34

Aquerello rice, goat cheese, spring garlic, squash blossoms, polenta-crusting fried softshell crab



MAIN COURSE

"DAL MARE"

BRANZINO 38

Mediterranean seabass, green tomato puree, kohlrabi and beet salad, green tomato ragu

SALMONE 44

Wild Alaskan salmon, braised corn, sautéed peaches, corn puree

IPPOGLOSSO 44

Pan-seared Alaskan halibut, braised escarole, asparagus, cerignola olive ragu

PESCE ALLA GRIGLIA M/P

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

"DALLA TERRA"

AGNELLO 44

Double-rack lamb chop, yellow tomato puree, wild dandelion greens, spring garlic, English peas, sea salt

CONTROFILETTO 52

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

MAIALE 44

Iberico pork loin, herb crusted, served with piquillo pepper puree, fennel salad, shaved watermelon radish, pickled blackberries

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**