



APPETIZER

POMODORINI & MELONE 18

Heirloom cherry tomatoes, melon, burrata stracciatella, charred cucumber, apple vinaigrette

ESTIVA 16

Frisly mustard and frisee salad, grilled peaches, toasted almonds, citrus vinaigrette

ZUPPA DI MAIS 16

Chilled corn soup, Maine lobster, mint, black truffle, brown butter-espelette popcorn

CAPELANTE 18

Seared scallops, green asparagus, white balsamic pickled heirloom carrots and radish, squid ink & sea urchin sauce, nasturtium

POLPO 18

Octopus salad, calamari, potatoes, romesco, micro parsley, caper vinaigrette

PROSCIUTTO 18

24-month aged prosciutto, goat cheese crema, figs, pane carasau, micro thyme

PASTA – RISOTTO

TORTELLI 26

Green pea filling, chanterelle mushrooms, goat cheese, pea shoots

RAVIOLI DEL PLIN 26

braised short rib ravioli brasato sauce, aromatic oil

TROFIE AL PESTO 24

Basil, green beans, ligurian olives,

PICI SENESI 26

Wild mushroom “Bolognese”, black truffle

RISOTTO 30

Smoked jumbo lump crab, green peas, crème fraiche, black garlic oil

MAIN COURSE

FILETTO 48

Beef tenderloin, grilled romaine, chive sour cream, urfa pepper, red wine sauce

AGNELLO 48

Rack of lamb, summer herbs & pecorino crust, hay and lamb jus, Cipollini onions, green chick pea-garlic puree

QUAGLIA 36

Roasted quail, stuffed with pork sausage, figs and foie gras, green farro, foie gras-marsala sauce

IPPOGLOSSO 40

Halibut, Shaved summer squash salad, spiced pumpkin seeds, lemon verbena spuma, pickled plum

SIDE DISHES 9

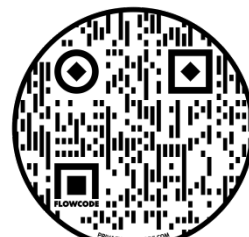
SUMMER SUCCOTASH- baby squash, charred corn, peas, asparagus, confit cherry tomatoes

CAROTINE – roasted heirloom carrots, black pepper ricotta, caraway/honey, pomegranate

Hard copies of our wines and cocktails are also available



Wine List



Cocktail List

EXECUTIVE CHEF RICCARDO RINALDI