
ANTIPASTI

PANE E BURRO

SOURDOUGH & HOUSE-MADE BUTTER

10

ARANCINI ALLO ZAFFERANO

SAFFRON ARANCINI, SALSA VERDE, PARMESAN

14

STRACCIATELLA E CAVALO

STRACCIATELLA CHEESE, SALT-CRUSTED KOHLRABI, OLIO SANTO

18

TONNO CRUDO

OTORO TUNA,

PASSION FRUIT-FERMENTED CHILI SAUCE,

PICKLED APPLE

27

FOIE GRAS TORCHON

FIG PRESERVE, CROSTINI

29

INSALATE

INSALATA VERDE

HARVEST CRUNCH LETTUCE, RIO ROJO GRAPEFRUIT,

PETITE MUSTARD GREENS, GINGER VINAIGRETTE

18

ROMANELLA

LITTLE GEMS, BLACK GARLIC VINAIGRETTE,

FENNEL, PANGRATTATO

19

PRIMI

SPAGHETTI ALLA CHITARRA

CONFIT TOMATO, BASIL,

24

AGNOLOTTI

SMOKED RICOTTA & SPINACH, TOMATO CHILI SAUCE

26

FETTUCCINE

BRAISED RABBIT, SEASONAL MUSHROOMS, SOFRITO,

PICKLED APRICOTS

27

RIGATONI

WHITE BOLOGNESE, PARMESAN

28

SECONDI

BRANZINO PER DUE

ESTERO LUBINA BRANZINO, CITRUS NAGE,

BLOODSDALE SPINACH, TURNIPS, ROMANESCO

55

POLLO ALLE BRACE

CHICKEN BREAST, EGGPLANT RAGÙ, ROASTED GINGER SUPREMO,

MUSTARD GREENS

27

QUAGLIA RIPIENA

SWISS CHARD-STUFFED QUAIL,

RADICCHIO DI TREVISO, PEPERONATA

29

BISTECCA AL PEPE NERO

8 OZ KOJI-CURED HANGER STEAK AU POIVRE, POLENTA FRITTA

52

DOPO CENA

AGRUMI STAGIONALI

CARA CARA ORANGE, BLOOD ORANGE, GINGER CHANTILLY

18

TORTA AL CIOCCOLATO

CHOCOLATE BASQUE CHEESECAKE, RIO RED GRAPEFRUIT CRÈME ANGLAIS

20