ANTIPASTI

Ascolane-Olives, Sausage.

9

Norcineria-Ciccioli, Pork Liver Terrine, Prosciutto, Pickles, Mostarda.

14

Bruschetta-Smoked Mushrooms, Speck, Soft Egg,

8

Trippa-Tripe, Tomato, Garlic, Pan Grattato

8

Cozze-Mussels, House Pancetta, Chiles, Herbs, Lemon.

12

Sardine-Sardines, Arugula, Lemon.

12

CONTORNI

Burrata-Smoked Beets, Watercress, Pistachio Pesto.

11

Cappuccina-Ricotta Salata, Persimmons, Olive Vin, Walnuts.

9

Cicoria-Soft Egg, Pan Grattato, Crispy Anchovy, Lemon.

12

Ruchetta-Roasted Grapes, Walnuts, Saba, Grana Padano

10

Melanzane-Roasted Eggplant, Ricotta, Tomato, Parmigiano Reggiano.

15

PIZZE

Bianca-Fresh Mozzarella, Fontina, Grana Padano.

10

Ai funghi-Shitake, Hen of the Woods, Garlic, Taleggio, Salted Egg Yolk.

13

Verde-Ricotta, Shishito Peppers, Grana Padano, Bottarga.

11

Salssiccia-Roasted Onions, Chile Oil, Ricotta Salata.

14

Margherita– Tomato, Basil, Fresh Mozzarella.

12

PRIMI

Tonnarelli-Squid Ink, Octopus, House Chiles, Mint, Pan Grattato.

10

Rigatoni-Pork Ragù, Ricotta Salata, Crispy Skin.

9

Radiatori di farina di castagne-Duck Ragù, Butternut Squash, House Pancetta.

10

Cappelletti-Celery Root, Walnut Crema, Brown Butter

9

Mezzelune-Ricotta, Grilled Fennel, Meyer Lemon.

10

MARE

Gamberetti-Prawns, Salt Cod Hash, Olives, Pickled Chiles.

28

Coda di Rospo-Monk Fish, Tomato Brodetto, Mushrooms.

29

Lutiano-Snapper Served Whole, Wood Oven Roasted, Grilled Giardiniera.

26

Frutti di mare-Octopus, Mussels Clams, White Beans, Smoked Pancetta, Cured Lemon, Kale.

28

TERRA

Piccione-Squab, Charred Figs, Saba, Sweet Potatoes.

26

Pollo al forno-Pancetta Fried Rice, Crispy Herbs, Lemon.

22

Tagliata-Wagyu Flat Iron Steak, Brussel Sprouts, Chopped Egg, Anchovy.

30

Braciola-Pork Strip Steak, Roasted Butternut Squash, Chiles, Mint.

28

Agnello-Lamb, Mixed Grill, Roasted Yukon Gold Potatoes, Celery, Marjoram.

27