

**Arancini** . . . . . 12  
sottocenere cheese, charred lemon aioli

**Pickled Fried Onions** . . . . . 19  
caviar creme fraiche

**Shrimp de Jonghe** . . . . . 24  
calabrese, garlic butter, champagne vin

**Tuna N'duja** . . . . . 21  
sourdough toast, chopped tuna n'duja, jimmy nardellos

**Sicilian Tar Tar** . . . . . 23  
tuna, salmon, scallop, capers, shallots, chives, pickled pearl onions, focaccia crostini

**Baked Clams** . . . . . 18  
oreganata

**Sweetbreads** . . . . . 23  
capers, brown butter emulsion, parsley, lemon

**Chargrilled Oysters** . . . . . 21  
parmesan, pancetta, calabrian butter

**Octopus Carpaccio** . . . . . 19  
olive tapenade

**Fritto Misto** . . . . . 21  
calamari, shrimp, mixed vegetables, calabrian aioli, spicy tomato

**Burrata & Truffles** . . . . . 36  
sourdough garlic knots

**Tigelle & Salumi** . . . . . 39  
cured meats, pickles and antipasta

**Heart Of Palm** . . . . . 13  
shaved fennel, toasted pistachio, mint, citrus vinaigrette

**Iceberg** . . . . . 12  
marinated chickpeas, pickled peppers, olives, iceberg, croutons, cabbage, red wine vinaigrette

**Endive** . . . . . 14  
verjus vinaigrette, castlevetrano puree, hazelnut, roasted grapes

**Melon and Prosciutto** . . . . . 15  
pickled melon, mint, shaved ham

**Parsley Salad** . . . . . 15  
parm, warm guanciale, lemon

**Spaghetti** . . . . . 23  
tomato ragu, meatballs, parmesan

**Bolognese** . . . . . 27  
rigatoni, sherry, parm

**Bucatini Amatriciana** . . . . . 32  
pancetta, prosciutto, chili flake

**Cresta di Gallo** . . . . . 32  
roasted mushrooms, toasted yeast, pickled mushrooms, parmesan cream

**Ricotta Gnocchi** . . . . . 31  
cacio e pepe, horseradish, preserved egg, pecorino

**Agnolotti del Plin** . . . . . 30  
mortadella, prosciutto, brodo

**Linguine alle Vongole** . . . . . 29  
sea urchin broth, steamed clams, saffron

**Lobster Raviolo** . . . . . 32  
scallop mousse, shellfish broth, caviar, basil oil

**Lasagna** . . . . . 35  
100 layer, oxtail ragu, bechamel, tomato

**Branzino** . . . . . 31  
salsa verde, charred green onion, caper, lemon

**Roast Chicken** . . . . . 29  
escarole, n'duja butter

**PARM**

parmesan panko breaded, mozzarella, tomato, basil, served with spaghetti and tomato sauce

**Eggplant** . . . . . 25

**Chicken** . . . . . 29

**Veal** . . . . . 36

**Bistro cut** . . . . . 42  
shishito, greens, parmesan vinaigrette

**Steak Florentine** . . . . . 125  
dry aged, garlic rosemary butter, crispy potatoes