

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
veal, truffle, brodo

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

Lobster & Scallop Ravioli 32
shellfish broth, caviar, basil oil

Lasagna 35
100 layer, duck confit, foie gras, spicy 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