

- Arancini** 12
sottocenere cheese, charred lemon aioli
- Pickled Fried Onions** 19
caviar creme fraiche
- Shrimp de Jonghe** 24
calabrese, garlic butter, champagne vin
- Mussel Toast** 18
escabeche, shaved fennel, celery
- Sweetbreads** 23
capers, brown butter emulsion, parsley, lemon
- Chicken Liver** 18
tigelle, fried sage, grapes, brown butter

- Chargrilled Oysters** 21
parmesan, pancetta, calabrian butter
- Baked Clams** 18
oreganata
- Fritto Misto** 21
calamari, shrimp, mixed vegetables, calabrian aioli, spicy tomato
- Tuna N'duja** 21
sourdough toast, chopped tuna n'duja, jimmy nardellos
- Octopus Carpaccio** 19
olive tapenade
- Sicilian Tar Tar** 23
tuna, salmon, scallop, capers, shallots, chives, pickled pearl onions, focaccia crostini

- Burrata & Truffles** 36
sourdough garlic knots

- Tigelle & Salumi Platter** 39
cured meats, pickles and antipasta

- Heart Of Palm** 13
shaved fennel, toasted pistachio, mint, citrus vinaigrette
- Endive** 14
verjus vinaigrette, castlevetrano puree, hazelnut, roasted grapes
- Iceberg** 12
marinated chickpeas, pickled peppers, olives, iceberg, croutons, cabbage, red wine vinaigrette

- Parsley Salad** 15
parm, warm guanciale, lemon
- Leeks Vinaigrette** 16
charred leeks, feta, sherry, crispy chickpeas

- Spaghetti** 23
tomato ragu, meatballs, parmesan
- Bolognese** 27
rigatoni, sherry, parmesan
- 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 layers

- 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

- Grilled Hanger Steak** 42
potato pave, marinated peppers, parmesan vinaigrette
- Steak Florentine** 125
dry aged, garlic rosemary butter, crispy potatoes