

**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 sandwiches** . . . . . 22  
taleggio, prosciutto, honey crisp apple

**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

**Squash and Prosciutto** . . . . . 18  
roasted and pickled squash, hazelnut, shaved ham

**Bolognese** . . . . . 32  
rigatoni, sherry, parmesan

**Bucatini Amatriciana** . . . . . 28  
pancetta, prosciutto, chili flake

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

**Ricotta Gnocchi** . . . . . 30  
italian sausage, radicchio, tomato, endive, pecorino

**Linguine alle Vongole** . . . . . 32  
sea urchin broth, steamed clams, saffron

**Lumache** . . . . . 30  
vodka sauce, n'duja, burrata

**Butternut Squash Agnolotti** . . . . . 28  
miso brown butter, hazelnut, sage, parmesan

**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** for two . . . . . 125  
dry aged, garlic rosemary butter, crispy potatoes