

CRUDITE DI MARE

*SARDINA**

marinated sardines, ricotta salata
cara cara orange, pistachio gremolata 31

*CAPESANTE**

diver scallop, celery root
puffed buckwheat, black truffle 36

*GAMBERI ROSSI**

montauk red prawns, antonius caviar
chiodini mushrooms, sicilian pistachio 42

*RICCIOLA**

amberjack, ligurian olivada
finger lime, crispy basil 32

*CARPACCIO**

bluefin tuna, salsa tonnato
pickled grapes, seaweed carta 42

*PASSERA**

long island fluke, acqua pazza, peaches
pickled fresno, ricotta salata 34

ANTIPASTI

INSALATA

fall chicories, pears, fresh herbs
gouda, apple-mustard vinaigrette 25

ZUPPA

mushroom consommé, poached egg
taralli 29

MARE

warm seafood salad, ligurian olives
tomato conserva, bottarga 36

QUAGLIA

grilled quail "saltimbocca"
matsutake, sage, saba 45

POLIPO

grilled octopus, sunchoke romesco
salsa verde, hazelnut 36

*TARTARE DI MANZO**

wagyu beef tartare
matsutake, grilled sourdough 37

TERRINA

heritage pork, foie gras and rabbit terrine, fig mostarda
pickled peppers, grilled sourdough 45

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

PRIMI

GNOCCHI

ricotta gnocchi, salsa pomodoro, basil 34

BUSIATE

trumpet mushrooms, leeks, black truffles 42

FIOCCHETTI

robiola cheese, honeynut squash, moretti 38

TAGLIATELLE

blue crab, bomba calabrese, bottarga 42

CAVATELLI

montauk red prawns, rosemary oil, mollica 42

SPAGHETTI NERO

manila clams, leeks, calabrian chili 39

TORTELLINI

classic meat filled raviolini, parmigiano reggiano 38

GARGANELLI

ragu bolognese, parmigiano reggiano 38

RISOTTO

aged aquarello, red prawns, sepi, coral butter 38

SECONDI

PESCE

SPIGOLA

pan seared black bass, calamari ripeno
braised fennel, red wine sugo 56

CODA DI ROSPO

pan roasted monkfish, manila clams
turnip, smoked ham broth 55

ASTICE

maine lobster, hen of the woods, parsnip
lobster coral crocchettes 72

CARNE

FARAONA

roasted guinea hen, jimmy nardello peppers
summer beans, stonefruit mostarda, jus 49

VITELLO

pan roasted veal chop, treviso
pancetta cream 78

COSTATA

grilled prime ribeye, potato tortino
tomato conserva, red wine jus 79

PER LA TAVOLA

CONIGLIO AL FORNO

roasted rabbit saddle, confit legs
rabbit cappellacci 140