



ANTIPASTI

STRACCIATELLA – *pickled and grilled beets | beet green pesto | lemon oil* –NF, GFO | 24

FRITO – *pickled seasonal veg | calamari | shrimp | Calabrian aioli* –NF/DF | 26

ARANCINI – *kale, sundried tomato, smoked garlic*– Calabrian chili marinara –NF | 19

TARTAR – *beef tenderloin | spicy fennel currant relish | pistachio | sunflower seed cracker*– NFO/DF/GF | 27

PRIMI

SALMON CRUDO - *Beet Purée | orange segments | speck | Italian chili crunch* – NF/DF/GF | 28

BUTTERNUT SQUASH SOUP - *spiced butternut squash seeds | saba* – NF/GF | 20

KALE CAESAR - *Parmesan lemon dressing | torn focaccia croutons | parm*– NF/GFO | 21

WINTER SALAD - *chicories and frisée | fennel | smoked ricotta | orange segments | red onion | capers | red wine vin | crushed sunflower crackers*– GF/DFO/NFO | 19

PASTA

LASAGNA - *black pepper pasta | cacio e pepe mornay | cacio cavallo crust*– NF | 44

WILD BOAR RAGU - *pappardelle | parm*– NF/GFO | 43

CALABRIAN LINGUINI - *PEI mussels | white wine | herbs | focaccia*– NF/GFO | 41

SECONDI

SEA BASS - *smoked grapes, Brussel leaves, pickled shallot, tossed with verjus and reduced pickling liquid | roasted butternut | butternut squash glaze* | 47

PORK MILANESE - *fennel and apple salad | stone mustard dressing | parmesan* – NF/ DFO | 49

HALF CHICKEN - *charred leek and artichoke risotto | nduja agro dolce* – NF/GF | 55

VENISON - *espresso rubbed tenderloin | smoked carrot purée | seared Brussel sprouts with Calabrian sambal | Boursin stuffed morels | cherry demi* – NF/GF | 68

PER DUE

TOMAHAWK - *demi braised root vegetables | pomme purée | sundried tomato cultured butter | fried sage and rosemary* – NF/GF | 188

OCTOPUS - *red wine/citrus poached, grilled | n'duja papas | charred lemon and parm relish | torn basil* – NF/GF | 130

LAMB - *lamb lollipops- truffle polenta | seared mushrooms | grape/pom glaze | mint gremolata | charred and pickled cippolini* – NF/GF | 160

CONTORNI

TRUFFLE POLENTA - NF | 15

POMME PUREE - NF/GF | 15

SEARED BRUSSEL SPROUTS - *Calabrian sambal* – NF/GF | 15

RISOTTO - *Charred Leek | Artichoke* | - NF/GF | 15

DEMI BRAISED ROOT VEGETABLES - NF/GF | 15

DESSERTS

MINI DONUT FOCACCIA - *grapefruit curd | Aperol glaze* – NF | 16

BASQUE CHEESECAKE - *apple compote | reduced apple cider gastrique | brown butter crumble*- NF/GF | 16

CHOCOLATE CAKE - *espresso mousse | pistachio whip | crushed pistachios | cocoa nibs* | 16

VANILLA BEAN PANNA COTTA - *Pizzelle* – NF/GF | 16