

SALUMI DI MARE

selection of 5 - \$42 served with gnocco fritto & seasonal preserves

PESCE SPADA

dry-cured sword fish, fennel seed
(nova scotia)

SOPPRESSATA DI POLIPO

octopus salami, preserved lemon,
parsley & chili
(georgia strait, b.c.)

MOSCIAME DI TONNO

prosciutto-style cured yellowfin tuna
(nova scotia)

SALMONE

dry-cured and smoked cape d' or salmon
(nova scotia)

RICCIOLA

dry-cured amberjack
(portugal)

ASSAGGINI

NODINI

warm bread knots with garlic, olive oil and rosemary

8

OLIVE CALDE

warm marinated bariole olives

7

FOCACCIA

focaccia bread, rosemary, terre di san mauro olive oil

8

INSALATA PRANZO

BURRATA E FICHI

pugliese burratina and black fig, we the root arugula, smoked moonfish,
balsamela, alta olive oil

19

INSALATA DI TARDIVO

radicchio tardivo, sicilian anchovy vinaigrette, sole roe bottarga
barrel aged vinegar, salamoia bolognese, terre di san mauro olive oil

19

CRUDO

OSTRICHE

seasonal oyster, hidden rose apple granita, celery, prosecco, lemon balm oil

per piece 6

BRANZINO

raw european sea bass carved table side, finish with prosecco and lemon - whole fish

59

PASTE

SPAGHETTI ALLA CARBONARA

spaghetti rummo from benevento with guanciale, pecorino romano, hen's egg yolk,
black pepper

24

BIGOLI

bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone & basil

26

MACCHERONCINI DI CAMPOFILONE

fresh angel hair pasta, nova scotia lobster, brodo di mare, emerald grasslands butter

45

TUBETTI AI FORMAGGI E TARTUFO BIANCO

tubetti rummo from benevento, trio di formaggi, emerald grassland farms butter, rosemary
tuscan manni's white truffle oil, white truffles from umbria

70

PIZZE

AL POMODORO

smoked mozzarella, salumi di buca
peperoncini & roasted scallions

24

BIANCA

seasonal mushrooms, mascarpone,
gorgonzola, marjoram

34

BURRATA

burrata cheese, basil, terre di san mauro olive oil
- umbrian black truffle additional \$31

29

TARTUFO BIANCO

quattro formaggi, rosemary,
umbrian white truffle

75

SECONDI

POLIPO E VONGOLE

braised octopus, b.c. clams, bone marrow, cavolo nero, crisp artichoke, fregola sarda

49

BRANZINO ALLA GRIGLIA

grilled whole european sea bass, bariole olives, preserved lemon, terre di san mauro olive oil

56

VERDURE

BIETOLE

braised rainbow chard, pickled garlic & terre di san mauro olive oil

16