

# BREAD & TULIPS

{PANE} {TULIPANI}

## ANTIPASTI & INSALATE

- POLPETTE housemade meatballs and sugo {13.5}
- MUSHROOM ARANCINI salsa rossa {9.5}
- BURRATA & HEIRLOOM TOMATO olive oil, black pepper, basil {15.5}
- ARTICHOKE & SQUASH FRITTELLE lemon-rosemary aioli, sage {13.5}
- GRILLED OCTOPUS gigante & garbanzo beans {17.5}
- HOUSEMADE RICOTTA extra virgin olive oil, grilled peasant bread {12.5}
- CASTELVETRANO OLIVES house-cured specialty {6.5}
- ANTIPASTI PLATE assorted salumi, housemade ricotta, olive tapenade, pickled vegetables {22.5}
- ESCAROLE & ENDIVE parmigiano, lemon breadcrumbs, crispy capers, anchovy green goddess dressing {13.5}
- TUSCAN KALE brussels sprouts, agrodolce currants, walnuts, pecorino di fossa, lemon juice, olive oil {14.5}
- GEM LETTUCE TONNATA radishes, pickled fresno, parsley {12.5}
- ARUGULA SALAD avocado, oranges, gorgonzola, pistachios, prosecco vinaigrette {13.5}

## PIZZA

{BRICK OVEN}



- SPINACH ricotta, grana padano, garlic, meyer lemon, extra virgin olive oil {16.5}
- QUATTRO FORMAGGI mozzarella, grana, fontina, gorgonzola, caramelized onions {16.5}
- MORTADELLA {SALAMI} parmigiano, fresno peppers, pistachios, fior di latte mozzarella {17.5}
- BURRATA & NDUJA {CRUMBLER SPICED SAUSAGE} san marzano tomato, garlic, basil {17.5}
- HEN-OF-THE-WOODS MUSHROOM taleggio cheese, red pepper flakes, arugula {17.5}

## PASTA

- BUCATINI {ALL'AMATRICIANA} san marzano tomatoes, guanciale, pepper flakes, grana padano {19.5}
- PAPPARDELLE braised leg of lamb, tomato, parmigiano {23.5}
- SPAGHETTI {AGLIO E OLIO} garlic, olive oil, chiles, scallions, breadcrumbs {17.5}
- SPAGHETTI {ALLA GRAPPA CARBONARA} speck, green peas, parmigiano {18.5}
- CASARECCE BOLOGNESE veal bolognese, grana padano {19.5}
- TAGLIATELLE NERO squid ink pasta, shrimp & cuttlefish ragu, calabrian peppers {22.5}
- FETTUCCINE {AI FUNGHI} porcini & crimini ragu, ricotta salata {19.5}
- CRESTE DI GALLO {CON SALSICCIA} 'brooklyn cured' italian sausage, spinach, tomato, pangrattato {21.5}



Gluten-Free Pasta available with all of the above

## PIATTI

- ROASTED FARM CHICKEN green & yellow beans, vegetable ragu {23.5}
- STRIP STEAK TAGLIATA arugula, parmigiano, fries, natural jus {28.5}
- POLLO AL BASILICO roasted tomato, basil, garlic white wine, escarole {22.5}
- GRILLED WILD SALMON spinach, gigante beans, lemon-olive oil broth {27.5}
- LONG ISLAND DUCK braised red cabbage, marcona almonds, fried sage & aged balsamic {29.5}
- CONTORNI:** SAUTÉED SPINACH {7.5} BRUSSELS SPROUTS WITH PANCETTA {8.5} FRENCH FRIES {6.5}