

BREAD & TULIPS

{PANE} {TULIPANI}

ANTIPASTI

POLPETTE {15.5}
housemade meatballs and sugo

MUSHROOM ARANCINI {14.5}
salsa rossa

BURRATA & HEIRLOOM TOMATO {16.5}
basil olive oil, black pepper

CHAR-GRILLED PRAWNS {18.5}
aleppo, fresh lemon

FRIED ARTICHOKES {15.5}
lemon-yogurt sauce

GRILLED OCTOPUS {19.5}
fava & gigante beans

CASTELVETRANO OLIVES {7.5}
house-cured specialty

CRAB CAKES {15.5}
peekytoe & blue crab, calabrian pepper aioli

HOUSEMADE RICOTTA {12.5}
extra virgin olive oil, grilled peasant bread

FUNGHI & TALEGGIO {15.5}
roasted mushrooms, taleggio, peperoncino

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PASTA

BUCATINI {ALL'AMATRICIANA} {19.5}
san marzano tomatoes, guanciale, pepper flakes, grana padano

PAPPARDELLE {24.5}
spiced, braised leg of lamb, tomato, parmigiano

SPAGHETTI {AGLIO E OLIO} {18.5}
garlic, olive oil, chiles, scallions, breadcrumbs

CASARECCE BOLOGNESE {21.5}
veal bolognese, grana padano

RIGATONI {AI FUNGHI} {19.5}
porcini & crimini ragu, ricotta salata

SQUID INK LINGUINE {23.5}
blue crab, calabrian peppers, lemon zest

FETTUCCINE {ALLA GRAPPA CARBONARA} {19.5}
speck, green peas, parmigiano

CRESTE DI GALLO {CON SALSICCIA} {22.5}
'brooklyn cured' italian sausage, rapini pesto, pangrattato

Gluten-free penne available with all of the above

VERDURE

TUSCAN KALE SALAD {15.5}
purple cabbage, agrodolce currants, walnuts, grana, fresh lemon, olive oil

GEM LETTUCES {13.5}
radishes, ricotta salata, herb vinaigrette

ARUGULA SALAD {14.5}
avocado, oranges, gorgonzola, pistachios, prosecco vinaigrette

SPINACH {7.5}
garlic oil

BROCCOLI RABE {8.5}
red pepper flakes, garlic

PIATTI

ROASTED FARM CHICKEN {23.5}
green & yellow beans, vegetable ragu

GRILLED SALMON {28.5}
spinach, gigante beans, lemon-olive oil broth

SEARED SEA SCALLOPS {29.5}
asparagus, pancetta vinaigrette

LONG ISLAND DUCK {32.5}
braised red cabbage, marcona almonds, sage & balsamic

STRIP STEAK TAGLIATA {32.5}
arugula, homemade fries, natural jus

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BRICK OVEN PIZZA

SPINACH {17.5}
ricotta, grana padano, garlic, preserved lemon, olive oil

QUATTRO FORMAGGI {17.5}
mozzarella, grana, fontina, gorgonzola, caramelized onions

SMOKED COPPA SALUME {18.5}
ricotta, pepperonata, olives, oregano

BURRATA & NDUJA {CRUMBLED SPICED SAUSAGE} {19.5}
san marzano tomatoes, roasted onions, basil

HEN-OF-THE-WOODS MUSHROOM {18.5}
taleggio cheese, red pepper flakes, arugula