

## *antipasti*

1/\$5. 3/\$14. 5/\$22.

BACCALA + OLIVADA    CASTELVETRANO OLIVES + OLIO SANTO    ROASTED BEETS + SMOKED GOAT CHEESE  
LAMB ARANCINI + YOGURT    WHITE ANCHOVIES + CELERY    CIPOLLINI + EGGPLANT  
GRILLED MORTADELLA + PICKLES    COPPA SECCA    CALVES LIVER CROSTINI    DEILED DUCK EGGS

BURRATA MOZZARELLA, GRILLED BROCCOLI RABE, PANCETTA VINAIGRETTE \$12.

BABY ARUGULA, POACHED PEAR, PECAN, RICOTTA SALATA \$8.

CAULIFLOWER SOUP, PISTACHIO BUTTER \$7.

LOCAL RABBIT PATE, APPLE CIDER MARMELLATA, GAELIC ALE MUSTARD \$13.

BEEF CARPACCIO, POACHED QUAIL EGG, SMOKED POTATO SALAD \$12.

PEI MUSSELS, SPECK, LEMON, OREGANO \$12.

24 MONTH PROSCIUTTO DI PARMA, BLACK PEPPER RICOTTA, GRILLED GRAPES \$14.

## *pizze*

SAN MARZANO TOMATO, FRESH MOZZARELLA, BASIL \$12.

SPICY LAMB SAUSAGE, RAPINI, AGED PECORINO \$13.

HOUSE RICOTTA, PUMPKIN, SAGE, PROSCIUTTO, ROASTED GARLIC \$14.

WILD MUSHROOMS, TALLEGIO, TRUFFLE OIL \$14.

## *primi*

TAGLIATELLE BOLOGNESE \$17.

PAPPARDELLE, LOCAL RABBIT, CHARD, FENNEL POLLEN, WALNUT \$18.

CELERY ROOT MILLEFOGLIE, WILD BOAR RAGU, PORCINI, CHOCOLATE \$18.

CHITTARRA CARBONARA, DUCK PANCETTA, DUCK EGG, CRACKED BLACK PEPPER \$16.

GOAT MILK RICOTTA GNUDI, CANDY ROASTER SQUASH, SAGE, PUMPKIN SEED BISCOTTI \$17.

## *secondi*

SEARED SEA SCALLOPS, GNOCCHI, CAULIFLOWER, PINENUT, RAISIN \$25.

MOUNTAIN TROUT, BRUSSEL SPROUTS, FINGERLING POTATO, HORSERADISH AIOLI \$21.

FRUITTI DI MARE, BASS, SCALLOPS, MUSSELS, CRAB, CHILI FLAKE, TOMATO \$24.

BRAISED LAMB SHANK, ROOT VEGETABLE RISOTTO, ROSEMARY, LEMON \$23.

SC QUAIL AL MATTONE, ANSON MILLS POLENTA, RED CABBAGE AGRODOLCE, GRAPES \$24.

WOOD ROASTED BISTECCA FOR TWO, CHIANTI BUTTER, GORGONZOLA DOLCE, SEMOLINA GNOCCHI \$58.

## *contorni*

BROCCOLI RABE BAGNA CAUDA \$5.

RED CABBAGE AGRODOLCE \$5.

CRISPY POLENTA FRA DIAVOLO \$5.

ROASTED BRUSSEL SPROUTS + PANCETTA \$5.

## *formaggi*

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LA TUR *Piedmont, Cow / Goat / Sheep*

PANTALEO *Sardinia, Goat*

GORGONZOLA DOLCE *Lombardy, Cow*

PECORINO GRAND CRU *Sardinia, Sheep*

TALLEGIO *Lombardy, Cow*

PARMIGIANO REGGIANO *Emilia-Romagna, Cow*