
GRIGLIATA IN TERRACOTTA

LATTUGA

little gem, bagna cauda, mint – 8

FUNGHI

salsa verde, moliterno – 8

SALTIMBOCCA DI POLLO

prosciutto, capers, lemon – 9

BRASATO

brisket, gremolata, horseradish – 10

CALAMARI

fregola, capers, pomodoro – 12

SPUNTINI

GRISSINI

asiago, fennel, charcoal – 5

SOFFIATO

collagen, black truffle, parmigiano – 7

TONNO

kumquat, mint, chive, chili – 18

CAVOLO NERO

*lacinato kale, pecorino
parmigiano, currants
pine nuts, lemon vinaigrette – 16*

BURRATA

beets, walnuts, honey – 24

OLIVE ASCOLANE

italian sausage, castelvetro – 13

PANINO

*mortadella, taleggio, pistacchio
peperoncini – 12*

ASIAGO AL FORNO

*mozzarella, spianata
caramelized onion – 15*

POLPETTE

*beef & pork, whipped ricotta
pomodoro, fett'unta – 14*

PROSCIUTTO

24 month san daniele, taralli – 18

RISOTTO VERDE

*hen of the woods mushroom, pine nut
chlorophyll – 20*

**Please inform your server about any allergies or dietary restrictions*

For groups of 6 or more, an 18% gratuity + applicable taxes will be added to the final bill