

## ADD 5G SHAVED TRUFFLES TO ANY DISH, WHITE: \$39 BLACK: \$20



## ANTIPASTI | APPETIZERS

<b>FARM GREENS, HARVESTED DAILY BY NISHNABOTNA NATURALS</b> ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 4)	7/12
<b>BUTTERNUT SQUASH &amp; APPLE CIDER SOUP</b> ↻ sage brown butter & pumpkin seeds	7/12
<b>FRIED SQUID &amp; SHRIMP</b> olives, calabrian chili oil, mint, pickled jalapeño, fried artichokes & potato	17
<b>HOUSE RICOTTA &amp; HONEY COMB</b> ↻ eggplant jam & pistachio	15
<b>ROASTED NANTUCKET BAY SCALLOPS W/ SHAVED BLACK TRUFFLE</b> raw radish, endive & turnips w/ black truffle vinaigrette	19
<b>BEEF WAGYU TARTARE W/ SHAVED BLACK TRUFFLE</b> black truffle aioli, pickled cipollini, shallot relish & focaccia	19
<b>FOIE GRAS MOUSSELINE CROSTATA</b> black truffle, 20 year balsamico w/ mint & arugula	19



## PRIMI | PASTA

<b>BOLOGNESE</b> rigatoni, beef & pork ragu w/ red wine & grana padano	20
<b>SHRIMP &amp; CHILI</b> taglierni, garlic, chili paste, chive & breadcrumbs	22
<b>SPICY SAUSAGE &amp; WOOD-ROASTED BROCCOLI</b> orecchiette, green onion & grana padano	20
<b>CARBONARA</b> bucatini, house guanciale, grana padano & fried egg	20
<b>SUNDAY RAGU</b> pappardelle, braised bison & pork, tomato, garlic & grana padano	20
<b>CHICKEN HEART RAGU</b> lumache, house guanciale, carrots & celery, tomato, wine & grana padano	20
<b>TAGLIATELLE &amp; FRESH SHAVED TRUFFLES</b> ↻ fontina fondue & parmigiano reggiano	25/38
<b>RISOTTO &amp; FRESH SHAVED TRUFFLES</b> crisp chicken skin & parmigiano reggiano	25/38



## SECONDI | MAIN

<b>WOOD-OVEN ROASTED PLUM CREEK FARM CHICKEN</b> gnocchi, carrots & chicken sugo	29
<b>WOOD-OVEN BRAISED DUCK</b> braised white beans w/ fennel & carrots, artichokes & breadcrumbs	30
<b>WOOD-ROASTED WAGYU RIB-EYE &amp; SHAVED BLACK TRUFFLES</b> rib-cap croquette, potato cake & caramelized onion	42
<b>CRISPY SKIN ARTIC CHAR</b> Sardinian couscous w/ fennel & raw celery, dill & arugula	33



## CONTORNI | SIDES

<b>WOOD-ROASTED BRUSSELS SPROUTS</b> ↻ house guanciale & lemon	12
<b>WOOD-ROASTED BROCCOLI</b> ↻ fontina fondue & breadcrumbs	10
<b>WOOD-ROASTED BEETS &amp; FRIED KALE</b> ↻ butter, bourbon & brown sugar w/ almonds	10
<b>WOOD-ROASTED CARROTS</b> ↻ mint, honey & pistachio	10



## PIZZA NAPOLETANA

<b>WHITE TRUFFLES ON QUATTRO FROMAGGI</b> ↻ fontina, mozzarella, grana padano & ricotta	25/38
<b>AMORE DI CARNE</b> papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella	21
<b>ROBERTA</b> tomato sauce, spicy sausage, chili, garlic, breadcrumbs, grana, olive oil, basil & red onion	19
<b>MONTEROSSO</b> ↻ fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)	19
<b>DIAVOLO</b> soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	19
<b>BIANCO</b> papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella (white pizza)	19
<b>FUNGHI ROSSO</b> ↻ wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	19
<b>GIUSEPPE</b> papa's sausage, roasted red peppers, cipollini & mozzarella	19
<b>FINOCCHIO</b> ↻ caramelized fennel, wood-roasted broccoli, green onion, chili & mozzarella (white pizza)	19

