

**FOCACCIA****CLASSIC** 5  
Whipped Honey Butter, Bee Pollen**ADD ON**  
Farmer's Cheese 3  
Fermented Pork Sausage 4**SMALL PLATES****SNAPPER CRUDO** 15  
Fennel, Horseradish, Meyer Lemon**SCALLOP CRUDO** 16  
Acqua Pazza, Grapefruit, Black Olive**CRUDITÉ** 14  
Seasonal Vegetable, Agliata**LETTUCE** 13  
Baby Lettuce, Radish, Robiola**CHICORY** 14  
Rosé Vinaigrette, Citrus, Pistachio**PEAR** 13  
Pancetta Vinaigrette, Thyme, Burnt Honey**ROMANESCO FRITTO** 13  
Farmer's Cheese, Mint, Chili**POTATO** 10  
Fennel, Anchovy, Lemon**CABBAGE** 12  
Parmigiano Brodo, Apple**SQUASH** 12  
Pine Nut, Sage, Agro Dolce**SWEET ONION** 13  
Black Bread, Toma, Pork Sausage**PASTA****QUADRETTI RAVIOLI** 18  
Quadrello, Buffalo Milk, Parmigiano**PACCHERI** 16  
Cantabrian Anchovy, Orange, Pangrattato**WHOLE WHEAT SPAGHETTI** 14  
Peperoncino, Garlic, Olive Oil**BUCATINI** 15  
Leek, Montasio, Black Pepper**PAPPARDELLE** 16  
Pork Ragu Bianco, Thyme**ORECCHIETTE** 15  
Mustard Green, Chili, Pecorino**AGNOLOTTI** 21  
Porcini, Black Truffle, Fonduta**DOBPIO RAVIOLI** 16  
Fig, Gorgonzola Dolce, Rosemary**FAZZOLETTI** 16  
Walnut, Sage, Egg Yolk**FUSILLI** 26  
Crab, Soffritto, Chive**GARGANELLI** 16  
Guanciale, Pecorino, Tomato**RIGATONI** 18  
Oxtail, Celery, Pine Nut**SHARED PLATES****SALT ROASTED CHICKEN** 26/48  
Porcini, Radicchio Tardivo, Barolo Vinegar**18 OZ DRY AGED STRIP STEAK** 56  
Tomato Conserva, Arugula, Rosemary**GRILLED SWORDFISH** 28  
Lettuce, Mint, Prosecco Vinaigrette