

# WINTER MENU

## PER COMINCIARE / TO START

### CARDONCELLI \$17

Roasted Cardoncello mushrooms with potato, caciovavallo cheese & truffle tortino

### PANELLE \$15

Chickpeas polenta with goat cheese & fine herbs sautéed shrimps

### SARDINE \$14

Baked fresh sardines with sweet potato purée & roasted artichokes

### TONNO \$16

Soy & lemon marinated tuna tartare with seaweed and cucumber

### BARBABIETOLE \$13

Roasted candy beets, Macadamia nuts, fresh pears and cottage cheese

### BURRATA \$15

Light smoked creamy cow milk cheese wrapped in cabbage leaves, dry olives and Piennolo tomato

### TOMINO \$15

Grilled cow and sheep milk cheese wrapped in smoked prosciutto with roasted red endive

## EVOO TASTING \$18

A selection of 4 Extra Virgin Olive Oils from light to intense fruity paired with small bites



## A SEGUIRE / TO CONTINUE

- ALL PASTAS ARE HOME MADE ON PREMISES, GLUTEN FREE PASTA AVAILABLE -

### FETTUCCINE \$18

Turmeric fettuccine, Cardoncello mushrooms, tomato filet & cacioricotta cheese

### GNUDI \$17

Spinach & ricotta dumplings with red beets sauce and toasted walnuts

### CASERECCHE \$18

Hand twisted pasta with red onion, pork belly, pecorino cheese and licorice

### AGNOLOTTI \$22

Half-moon shaped ravioli with braised beef in a leeks fondue & Barolo reduction

### TAGLIOLINI \$20

Fresh linguine, clams, dill, pepper flakes and tarallo crumble

### GARGANELLI \$19

Saffron homemade tube pasta with rabbit ragù

## PER FINIRE / TO END

### CODA DI ROSPO \$25

Seared monk fish medallion, roasted artichokes & tomato in a light mustard sauce

### CAPPESANTE \$28

Gold seared sea scallops, fava beans purée, Shishito peppers and hazelnut

### GAMBERI \$29

Pan seared shrimps served with black ink farrotto, Piennolo tomatoes & scallion

### GUANCIA DI MANZO \$30

Slow braised Wagyu beef cheek, Cardoncelli mushrooms, shallot & black truffle mashed potatoes

### AGNELLO \$33

Red wine roasted Colorado lamb shank, polenta cake in a natural juice

### GALLETTO \$25

Roasted Organic baby chicken, fingerling potatoes, pearl onions & fine herbs sauce

## CONTORNI / SIDE DISHES \$8

Cardoncelli Mushrooms - Roasted potatoes - Fava beans Purée - Shishito peppers - Artichokes

Executive Chef Massimiliano "Max" Convertini | Chef de cuisine Gianni Palazzo

Before placing your order, please inform us if a person in your party has a food allergy.

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

For parties of six and more a 20% gratuity will be added