



## dinner

three courses for 33.08

### wine specials

06 albarino, martin codax, rias baixas, spain 10.

06 chardonnay, tormaresca, puglia, italy 9.

06 ruche di castagnole monferrato, cantina sant' agata, piemonte 14.

05 barbera, castelletto di monforte, josetta saffirio, alba 9.

### primi

#### zuppa

chilled cucumber soup, prosciutto, melon, goat cheese, pistachio

#### panzarotti

green tomato potato croquette, scamorza, heirloom tomatoes, organic greens

#### frutti di mare

seafood salad, shrimp, calamari, scongilli, cod, wild celery, potato aioli, peppers agro e dolce

#### gnocchi

truffle potato gnocchi, beef carpaccio, parmigiano reggiano, arugula +8.

### secondi

#### pasta

rigatoni, 'parmigianetta', eggplant, peppers, smoked mozzarella, tomatoes, marjoram

#### bistecca

flat Iron steak salad, potato "gratinate", grappa soaked figs, hearty greens, gorgonzola spuma

#### pollo

chicken "Milanese", Arborio rice salad, sautéed spinach, caper vinaigrette

#### salmone

grilled salmon "dolmades", heirloom tomatoes, green beans, Calabrese olives, organic egg

#### branzino

local striped bass, spiced brodo, pork polpette, new potatoes, suchoke chips +14.

### dolce

#### crostata

blueberry, peach, cinnamon gelato

#### cioccolato

chocolate soda nocciola gelato, cocoa biscotti

### contorni

#### broccoli rabe

garlic, evoo, citrus marmalade 8.

#### zucchini in teccia

caramelized zucchini and leeks 7.

#### patatine fritte

herb sea salt, Parmigiano Reggiano 5.

*\*consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.  
for your convenience, 20% gratuity will be added to parties of 6 or more and the tasting menu.  
please inform your server if you have any food allergies.*