

### piccoline

focaccia / fresh herbs and sea salt	1
marinated olives, herbs and spices	3/6
suppli - mushroom risotto croquettes filled with truffled mozzarella	4 ea
toasted almonds / chili sea salt	4/6
ascolane - fried olives stuffed with pork	5/8

### salumi fatto a mano

'nduja (spicy, smoked Calabrian soft salame served with grilled crostini)	6/9
ciccioli	5
nostrano (warm spices)	5
mortadella	5
finocchiona (wild fennel)	5
piccante (chili pepper)	5
chef's selection	11/18

### latte stagionato

parmigiano reggiano / mosto cotto	8
gorgonzola / chestnut honey	6
nicasio square / housemade fruit mostarda	6
cypress grove - humbolt fog red wine poached cherries	6
provolone / marmellata di arance	8
selection of two	12
three	15
four	18

### inizio

burrata cheese / spring vegetable salad herb vinaigrette	12
pesce crudo - marinated, raw fish seasonal accompaniments	12
rucola and radicchio parmigiano reggiano	6/9
celery root and celery / apple gorgonzola / toasted walnuts	7/10
roasted red and gold beets / goat cheese	7/10
shaved asparagus / spring onion / parmigiano reggiano / fresh herbs	7/10
spicy braised tripe / tomato / sage chili / grilled filone	8

### bruschette

	3 ea
cured local anchovy / egg / lemon aioli	
crushed spring peas / mint / ricotta salata	
roasted mushrooms / artichoke passatina	
asparagus / meyer lemon aioli	
crushed cannellini beans / radicchio	
truffled mangalitza lardo	
duck liver pate / balsamic onion marmellata	

### nella ciotola

ribollita - tuscan bread and bean minestra	5
soup of the day	5

### dal grano

lasagna Bolognese - spinach pasta meat ragu / balsamella sauce	13
paccheri / rustic pork ragu parmigiano reggiano	11
canneroni pasta / slow roasted lamb sugo artichokes/ favas / mint / chili	12
farrotto - farro "risotto" / roasted mushrooms parmigiano reggiano	11

### pinne e conchiglie

local squid alla piastra / fennel / chili garlic / spicy pan grattato	9
"angry clams" / 'nduja / potatoes garlic / chili	14
from the sea / seasonal preparation	a.q.

### piedi e ali

braised chicken thighs / castelvetro olives garlic confit / escarole / almonds	13
polpette - Sicilian meatballs with raisins and pine nuts / braised chard / tomato sugo	12
flat iron steak tagliata / roasted asparagus poached egg / pangrattato	17

### a lato

fried Brussels sprouts / capers / anchovy red wine vinaigrette	5
patate in padella - roasted red potatoes fennel / herbs	4
fried polenta / parmigiano reggiano	4
spring onion roasted on the piastra balsamico / olive oil	4

### zucchero

gelato and sorbetto, scoop	3 ea
bittersweet chocolate	
torrone	
butter scotch-chocolate crunch	
strawberry sorbetto	
olive oil cake / marinated cherries whipped crème fraiche	5
lemon panna cotta / strawberries	5
chocolate nemesis cake	5
panforte, spiced fruit and chocolate bar	1 ea
almond anise biscotti	.5ea

### in tazza

espresso	2
double espresso	3
cappuccino	3.5
caffè latte	3.5
coffee	2
hot tea	3
darjeeling, citrus chamomile	
green tea tropical, mint melange	