

HOUSE FOIE GRAS, PATÉ, SALUMI & CHEESE PLATE

HOUSE MADE SONOMA FOIE GRAS TORCHON *Cherry Mostarda, Balsamico Tradizionale di Modena, Maldon Sea Salt, Crostini* 19

HOUSE MADE CHICKEN LIVER PATÉ alla Toscana *Herbed Apple Salad on Bruschetta* 9

SALUMI & PROSCIUTTI PLATE *Prosciutto San Daniele(Levoni) Speck Alto Adige(Recla) Toscano (Fra Mani) Calabrese (Mastro)* 20 one single meat for 7 served with house made pickled veggie agrodolce

FORMAGGI one single cheese for 8/ three for 20/ six for 30 served with Walnut Bread, Chestnut Tuscan Honey & Apples
Pecorino Toscano Il Forteto(Tuscan Sheep's) **Black Truffle Pecorino** (Sheep's Milk & Black Truffles) **Robiola 2 Latti** Guffanti (Soft Ripened 2 Milk Cheese) **Quadro di Capra** La Casera (Washed Rind Goat) **La Tur dell'Alta Langa-3 Milk** (Creamy & Lush) **Parmigiano Reggiano** Grassi (Aged 24 months) **Gorgonzola Dolce** Guffanti (Creamy & Mild Blue)

ANTIPASTI

DEVEILED EGGS Meyer Lemon Aioli, Pickled Shallots, Capers, Anchovy, Olives 2 each

ROASTED HERBED ALMONDS Sea Salt 4

MARINATED OLIVES Rosemary, Thyme, Citrus, Garlic 5

CROSTINI PISELLI E RICOTTA Crushed English Peas, Mint, Ricotta Salata 7

BURRATA e FRAGOLE Burrata, Marinated Strawberries, Balsamico, Almonds, Sea Salt, Crostini 12

SFORMATINO Asparagus Custard, Local Fresh Anchovies, Shaved Asparagus, Radish, Arugula, Breadcrumbs, Black Olives Condimento 14

CRUDO, SALADS

KING SALMON COTTO & CRUDO Salmon 2 Ways, House Smoked and Cured King Salmon, Endive, Arugula, Fennel, Radish, Shaved Cured Eggs, Fish Roe, Salsa Verde 17

PRIMAVERA SALAD Fresh Artichokes, English Peas, Asparagus, Fresh Ricotta, Green Garlic Condimento 13

COLE SALAD Kale, Radicchio, Cauliflowers, Toasted Hazelnuts, Apples, Goat Ricotta Salata, Citrus Vinaigrette 12

PIZZETTE

house made thin crisp pie

MARGHERITA San Marzano Tomatoes, Fresh Mozzarella, Basil Oil 12

BIANCA House cured Lardo, Asparagus, Rosemary, Lemon Zest 13.5

SAN DANIELE & BURRATA Stracchino, Burrata, Parmigiano, Arugula, Prosciutto San Daniele 15

SPAGHETTONI,GNOCCHI, RISOTTI & CAVATELLI

SPAGHETTONI RUMMO all'AMATRICIANA San Marzano Tomatoes, Smoked Guanciale, Chili, Breadcrumbs, Pecorino Toscano 17

TRUFFLE POTATOES GNOCCHI with **PORCINI** Brown Butter, Porcini Mushroom, Parmigiano Reggiano, Crispy Sage 18

SEA URCHIN & SAFFRON RISOTTO PRIMAVERA Carnaroli Rice, Sea Urchin Butter, Saffron, Asparagus & Snap Peas, Bottarga di Tonno 22

RISOTTO al BALSAMICO TRADIZIONALE DOP & TRUFFLE PECORINO Carnaroli Rice, Parmigiano, Balsamico Tradizionale Aged 12 Years Modena DOP, Pecorino al Tartufo 18

HOUSE MADE SPINACH & CHESTNUT CAVATELLI Slow Cooked Lamb Shoulder Ragù, Preserved Myer Lemon, Pecorino, Fava Beans and Leaves 20