



MENU AL PREZZO FISSO □ 24

CRUDO OF HALIBUT WITH BUDDHA'S HAND CITRON
 PAPPARDELLE OF LAMB COOKED IN WOOD OVEN
 BÒNET WITH CARAMEL & AMARETTI CRUMBLE

ANTIPASTI □10

Ricotta della casa, wild mushrooms & grilled bread
 Spinach sfornato with grana padano fonduta
 Crudo of halibut with Buddha's hand citron
 Shelling beans with bottarga di tonno & puntarella
 Burrata with Annabelle's chopped chicories
 Polpettini della casa
 Zuppa di frantoio

PRIMI □16

Tortelloni of gorgonzola & pear
 Gnocchi with wild nettles
 Farm egg raviolo with brown butter
 Venetian-style bigoli with octopus
 Pappardelle of lamb cooked in the wood oven
 Pici with sausage ragu & roasted chestnuts
 Garganelli with rabbit, chanterelles & artichokes

PESCE

Fish & shellfish stew with grilled bread & aioli 18
 Bluefish with Jerusalem artichoke & bagna cauda

LA GRIGLIA

Lamb chops scottadito 24
 Duck leg with roasted grapes & giblet crostone 19
 Spit roasted pork with wild fennel & satsumas 20

IL FORNO □15

Pizza with broccoli di ciccio, fresh cayenne & sausage
 Pizza with salt cod, egg & anchovy
 Pizza with trombocino squash, raw & cooked porcini mushrooms

GIARDINO □6

Carrots roasted with rooftop honey & anise —
 Erbette chard a la parmigiano — Fried Pumpkin—
 Cauliflower gratin — Buttered fingerling potatoes —
 County Line Fall lettuces — Artichokes sott'olio

DOLCI □7

Crème fraîche panna cotta with pinenut cookies
 Sierra Beauty apple & quince crostata
 Bònet with caramel & amaretti crumble
 Affogato: warm espresso poured over vanilla gelato
 Ricciarelli, biscotti & brutti ma buoni
 Gelati & sorbetti del giorno with pizzelle

FORMAGGI □6

La Tur – BoDacious – Basseri – Quadrello di bufala

Bread available upon request

DEL GIRNOA

PUMPKIN BLOSSOMS FILLED WITH DUNGENESS CRAB 14

PIG'S TROTTER & PORCHETTA TONNATO 12

GULF SHRIMP WRAPPED IN PROSCIUTTO WITH PORCINI-
 NEPITELLA VINAIGRETTE 20