



# Sample Menu

*small bites*

**cicchetti**

<b>assaggini</b> tasting of all 5 cicchetti \$17	
<b>nodini</b> bread knots, rosemary, garlic	3
<b>ciccioli</b> pork cheek, chili, lemon	4
<b>tigelle</b> bolognese skillet bun, cunza, rosemary	4
<b>bruschetta</b> duck yolk, beech mushroom, truffle	5
<b>panino bagnato</b> lampredotto, salsa verde, peperoncini	6

*fried*

**fritti**

<b>gran fritto misto</b> tasting of all 5 fritti \$25	
<b>bianchetti</b> young smelts, fennel salt	5
<b>carciofi</b> artichokes, bergamot zabaglione	6
<b>arancino</b> saffron, prosciutto, peas, pistachio	7
<b>gamberetti</b> rock shrimp, n'duja, rosemary ash	8
<b>coniglio</b> crisp rabbit legs, colonata spices	9

*cold plates*

**piatti freddi**

<b>sardella calabrese</b> fermented immature smelts, crostino, chili, burrata	6
<b>insalata siciliana</b> sicilian fennel salad, puffed veal tendon, garum	7
<b>cicoria</b> roman dandelion, caesar, blood orange,	7
<b>burrata di buca</b> pesto stuffed mozzarella, gremolata, alici	8
<b>carciofi crudo</b> raw artichokes, buffalo yogurt, bottarga, senape	9

*stuffed focaccia*

**schacciata**

<b>mozzarella</b> virgin mozzarella, ciliegini tomatoes, basil	9
<b>mortadella</b> pistachio mortadella, green tomatoes, stracchino, pesto	10
<b>bresaola</b> cured beef, melanzane, buffalo ricotta	11
<b>porchetta</b> roast tuscan pork, mascarpone, apple mostarda, agliata	11
<b>prosciutto</b> prosciutto di parma, scarmorza, cicoria	12

*hot plates*

**spuntini**

<b>vongole alla carbonara</b> little neck clams, guanciale, egg yolk, amido	9
<b>nero di seppia</b> cuttlefish, ink, king mushroom, gremolata, arugula	9
<b>frico</b> montasio, potato, buffalo yogurt, scallion verde	10
<b>polpette di capra</b> sicilian style goat and ricotta meatballs	14
<b>ammazza fegato</b> tuscan offal sausage, farro, kale, porcini, hen's egg	14

*skewers*

**spiedini**

<b>cuore</b> chianti marinated beef heart, robiola, cipollini	5
<b>stigghiole</b> lamb caul and scallion wrapped with intestine, lemon	6
<b>mozzarella</b> virgin mozzarella, ciliegini tomatoes, lemon leaf	7
<b>arrosticini</b> ewe's meat, salmoriglio, aged ricotta, lemon	7
<b>polipo</b> baby octopus, soppressata, crema di patate	8

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**Rob Gentile**  
*executive chef*

**Danny Hassell**  
*chef de cuisine*