

a n t i p a s t i

- antipasti della casa 22
- affettati misti 21
- formaggi, house made jam 21
- smoked salmon, fennel, cannellini beans, dill, pickled mustard seeds 17
- romaine, anchovy, lemon gremolata, parmigiano 14
- mussels, white wine, chorizo, Picada 19
- burrata, fava beans, asparagus, radishes, lemon verbena 17
- chilled spring pea soup, cashew purée, feta cheese 14
- crispy goat cheese, honey-balsamic strawberries, arugula 16
- olives, pepperoncini, Italian herbs 12

p r i m i

- pappardelle alla Bolognese 19/32
- cavatelli, porcini, spring onions, mint cream, pistachios 21/34
- spaghetti, ramps, egg yolk, Pecorino Toscano 19/32
- tagliatelle, peekytoe crab, preserved lemon, leeks, basil 21/34
- gnudi, all'Amatriciana 18/29
- pasta, tomato, garlic, pepperoncini 15/24

s e c o n d i

- Sfoglia's chicken al mattone 29
- NY strip steak, ramp purée, fingerling potatoes 48
- branzino al cartoccio, cauliflower, radicchio, coriander vinaigrette 38
- pesce del mercato m/p

c o n t o r n i

- insalata mista 10
- wild mushrooms, baby kale, red quinoa, shallot vinaigrette 14
- snap peas & chickpeas, roasted garlic aioli, pine nuts 18
- asparagus, housemade ricotta, speck, herbed panko 14

no cell phones, computers or electronics, please
20% gratuity added to parties of 6 or more / cash, visa, mc, amex accepted