

BOTTINO

antipasti

- fried artichokes with lemon, mint, chili-flake, sea salt — 12
- arancini: spicy nduja, lump crab, leeks, mascarpone, harissa aioli — 18
- housemade ricotta, apricot jam, bee-pollen, country bread — 15
- burrata, san daniele prosciutto, mission figs, grilled country bread — 24
- hudson valley red and gold beets, sherry vinaigrette, goat cheese espuma — 15
- foie gras and chicken liver parfait: grape chutney, toasted brioche — 18
- honey crisp apple salad, organic bibb lettuce, stilton cheese, pomegranate — 16
- red snapper crudo , pomegranate, tangerine olive oil, pickled pepper, maldon salt— 24
- three cheeses, honeycomb, and artisan bread — 20
 - annelies (cow, swiss), poseidon's pyramid (goat, france)
 - pecorino camomilla (sheep, italy)

pasta

- bavette cacio pepe: grana padano, pecorino, black pepper, olive oil — 24
- cavatelli alla norma: charred eggplant, tomato, pepper, mint, smoked ricotta salata — 24
- agnolotti: butternut squash, mascarpone, sage butter — 24
- spaghetti: new zealand cockles, garlic, scallion, fish broth, bottarga breadcrumbs— 26
- house-made tagliatelle bolognese: organic beef, veal, pork ragu — 26
- casarecce: duck ragu, cocoa powder, bitter greens, foie gras— 26

secondi

- spicy octopus: stewed fagioli, baby kale, bombetta di calabria — 36
- crispy branzino: broccoli rabe, marbled potatoes, basil pesto — 32
- pan-roasted organic chicken breast: salsa verde, peperonata with black olives — 26
- red wine braised short rib: creamy polenta, pickled mushroom — 26
- sliced porcini rubbed NY strip steak: crispy polenta, funghi misti, cipolini agrodolce — 42

contorni

- sautéed broccoli rabe, anchovy butter — 12
- crispy brussel sprouts diavolo — 12