

a n t i p a s t i

- antipasti della casa 24
- affettati misti 23
- formaggi, house made jam 23
- crispy octopus, fennel, lentils, spicy parsley purée 18
- romaine, anchovy, lemon gremolata, parmigiano 15
- clams, Soppresata Piccante, beer, mojo verde, crostini 21
- burrata, speck, thyme roasted grapes, caramelized cipollini, pink peppercorn 18
- endive, apples, farro, walnuts, cranberry-red wine reduction 15
- cream of broccoli soup, Pecorino Romano, pine nuts 14
- olives, fennel seeds, orange, pepperoncini 12

p r i m i

- pappardelle alla Bolognese 22/34
- cavatelli, lamb merguez sausage, mussels, San Marzano tomatoes, oregano 22/34
- conchiglie, leeks, wild mushrooms ragu, house-made ricotta 21/32
- tagliatelle, gorgonzola crema, radicchio, apples, walnuts 21/32
- goat cheese triangoli, brown butter, butternut squash, kale pesto 22/34
- pasta, tomato, garlic, pepperoncini 18/26

s e c o n d i

- Sfoglia's chicken al mattone 31
- Berkshire pork, Brussels sprouts, pear, apple cider 46
- scallops, parsnip purée, cabbage, pomegranate seeds, pecan gremolata 44
- pesce del mercato m/p

c o n t o r n i

- insalata mista 12
- roasted baby carrots & turnips, black garlic 15
- crispy fingerling potatoes, tarragon, lemonsaffron aioli 15
- Brussels sprouts, aleppo, maple butter 15

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