

ANTIPASTI

MALFALDINE CON GAMBERI ARRABBIATI

Homemade pasta, San Marzano tomatoes, Calabrian peperoncino, and shrimp trifolati.

INSALATA

Farmer's market salad, charred onion aioli.

SALSICCIA D'AGNELLO

Handmade lamb sausage, Swiss chard, black lentils.

SECONDI PIATTI

CODA DI ROSPO

Monkfish piccata, Bloomsdale spinach, capers, lemon, white beans.

LASAGNA CON VERDURE

Layered pasta with seasonal vegetables, fontina cheese, and béchamel sauce.

STINCO DI MAIALE

Braised Beeler's pork shank, potato purée, peperonata.

DOLCI

BABÁ AL RUM

Rum soaked brioche, vanilla crème Anglaise

CREMINO AL CIOCCOLATO

Chocolate custard, Graham cracker crust, salted caramel.

\$50/ person + tax & gratuity