
ANTIPASTI

Prosciutto di San Daniele | 19

with quince poached in white wine, rosemary & bay

Puntarella alla Romana | 16

thinly sliced, raw puntarelle, dressed with salted anchovy & red wine vinegar

Crudo di Tonno | 18

raw wild yellowtail tuna with Capezzana 2016 olive oil, baby radish & Sardinian bottarga di muggine

Bagna Cauda con Verdura | 20

cardoons, salsify, roasted Long Island cheese pumpkin & baby romanesco with anchovy & prosecco sauce

Mozzarella di Bufala | 18 *

buffalo milk mozzarella from Campania with roasted trevise tardivo & wilted dandelion

Crostini Misti | 16

grilled rye toast, topped with robiola, black olive & marinated cicoria

INSALATA E PRIMI

Zuppa Di Farinata e Cavolo Verza | 16*

polenta & savoy cabbage soup with parsley, olive oil & parmesan

Insalata di Arugula | 16*

candied almonds, shallots & salted ricotta

Insalata di Inverno | 18*

bitter winter leaf salad with buffalo ricotta, speck & toasted granola

Insalata di Melograno | 16

mixed leaves, chestnuts, pomegranate, blu di bufala cheese & aged balsamic

Ravioli di Ricotta con Bietola | 17 | 24*

hand made ravioli filled with ricotta & rainbow chard with sage butter & parmesan

Pizzoccheri con Speck | 19 | 26*

buckwheat pizzoccheri with fontina, speck, poppy seed & caramalized red onion

Risotto di Aragosta | 19 | 26*

lobster & fennel risotto with fennel herb & Capezzana 2016

Tagliarini con Burro o Tartufo Bianchi | 17 | 24

hand made tagliarini with Italian butter

Add fresh white Italian truffles: 5 grams | 80 | 10 grams | 120

Pasta e Fagioli | 19 | 26*

rigatoni with borlotti beans, saffron cream & prosciutto di san daniele

**Add fresh white Italian truffles at \$16 per gram*

* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborn illness.

Storico