

PRIMI

Choice of:

COCCOLI, prosciutto di parma, coppa, stracchino cheese
BRESAOLA, shaved parmigiano reggiano, wild arugula, crispy capers
CARCIOFO, burrata, pecorino

**Add-on for the table to share: Funghi al Tartufo Pizza – 70*

SECONDO

Choice of:

MUSHROOM RISOTTO, crispy maitakes, parmesan
GNOCCHETTI BEEF RAGU, pecorino toscano
POTATO TORTELLINI, braised boar, pecorino pepato

TERZO

Choice of:

MAIALE AL FORNO, salsa verde, tomato pork jus
IPPOGLOSSO, caramelized sunchoke purée, fennel, apples
FARINATA CECI, marinated chickpeas, tuscan kale, pecorino toscano

**Add-on for the table to share: Bistecca Fiorentina, braised cannellini beans, roasted potatoes – 125*

DOLCI

Choice of:

TORTA MELE, granny smith apples, toffee sauce, vanilla gelato
TORTA CAPRESE, flourless chocolate cake, chocolate gelato

CHEF/OWNER: JOE FLAMM

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.*