

SASSI

SPUNTINI

BRUSCHETTA ON GRILLED, HOUSE MADE CIABATTA
4 PER PIECE, THREE FOR 9
- **PROSCIUTTO**
ARUGULA, PARMIGIANO
- **ROASTED PEPPERS**
RICOTTA, GARLIC, OREGANO, ANCHOVY
- **LUCIFERO RED CHILE GORGONZOLA**
DATES, PANCETTA, ALMONDS

OLIVES
CITRUS ZEST, HERBS, SERVED WARM 5 GF
NOCI MISTI
HAZELNUTS, WALNUTS, PISTACHIOS, ALMONDS,
SEA SALT 5 GF

ANTIPASTI

FORMAGGI BERMUDA TRIANGLE GOAT, GORGONZOLA DOLCE, PARMIGIANO REGGIANO, TALEGGIO 15 RGF
SALUME CREMINELLI *COPPA & FINOCCHIONA*, TRUFFLED SALAMI, *NDUIA* 19 RGF
PROSCIUTTO DI PARMA AGED 600 DAYS; GRAPE SALAD 14 GF
AFFETATI MISTI SALUME, FORMAGGI, HOUSE MADE PICKLES, CROSTINI 29 RGF
WOOD GRILLED OCTOPUS CRISPY LENTILS, CANDIED CHILES, OLIVES, GRILLED LEMON 15 RGF
ROASTED BABY BEETS HORSERADISH MASCARPONE, *BRESAOLA*, ARUGULA, FRESNO CHILE, LEMON, BREADCRUMBS 9 RGF
SICILIAN STYLE EGGPLANT CAKES CURRANTS, PINE NUTS, TOMATO SAUCE 9
MIXED BABY LETTUICES FIRE ROASTED BELL PEPPERS, SPICY CHICKPEAS, GRAPE TOMATOES,
GOAT CHEESE, RED WINE AND MINT VINAIGRETTE 9 RGF
INSALATA CAPRESE *MOZZARELLA DI BUFALA*, HEIRLOOM TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL 22 GF
PORK AND VEAL MEATBALLS BRAISED IN WHITE WINE, LEMON, BAY LEAVES 10
DUCK LIVER SPUMA FIG MARMALATA, HAZLENUTS, CRISP PROSCIUTTO, GRILLED CIABATTA 8
SHRIMP ALLA DIAVOLA WILD SHRIMP, PEPPERCORN AND CHILE BUTTER, LEMON HERB SALAD 14
FRITTI CRISP FRIED ZUCCHINI, YELLOW SQUASH, GREEN BEANS, SPICY GIARDINARA AIOLI 8
MANILLA CLAMS SASSI SAUSAGE, BORLOTTI BEANS, CHILE, GARLIC, OREGANO, WHITE WINE 14 RGF

PRIMI

ORECCHIETTE SASSI SAUSAGE, RAPINI, CHILES, PECORINO 24
RICOTTA GNOCCHI ROASTED WINTER SQUASH, SAGE, HAZELNUTS, BROWN BUTTER 19
LINGUINE WITH CLAMS SASSI SAUSAGE, BORLOTTI BEANS, CHILE, GARLIC, OREGANO, WHITE WINE 22
PAPARDELLE SPICY PORK RAGU, PECORINO, MARJORAM 24
WILD MUSHROOM RAVIOLI TALEGGIO, BLACK TRUFFLE BUTTER, PARMIGIANO 22
TONARELLI NERI HAND MADE SQUID INK SPAGHETTI, SEA SCALLOPS, BROWN BUTTER, GARLIC, CHILIES,
PRESERVED LEMON, CHIVES 26

SECONDI

WAGYU FLAT IRON STEAK * FOIE GRAS TRUFFLE BUTTER, SHALLOT *MARMALATA*, WINTER SQUASH BREAD PUDDING 36 RGF
WOOD GRILLED DUCK BREAST * FOIE GRAS, PINEAPPLE FENNEL MOSTARDA 30 GF
BEEF SHORT RIB CHICAGO STYLE "DIPPED" GARLIC CROSTINI, SPICY HOUSE MADE GIARDINARA 28 RGF
RED SNAPPER AL CARTOCCIO FENNEL, LEEKS, GREEN BEANS, ORANGE, OLIVES, CALABRIAN CHILE BUTTER 32 GF
BRANZINO MEDITERRANEAN SEA BASS ROASTED IN THE WOOD OVEN, GRILLED LOCAL LETTUCE,
EGGPLANT CAPONATA 30 GF
BONE IN VEAL RIB CHOP * GRILLED OVER WOOD, SWEET AND SPICY PORCINI RUB,
CREAMY PORCINI MUSHROOM RAGU 40 GF
ROTISSERIE ROASTED HALF CHICKEN SALSA VERDE,
PANZANELLA WITH WARM TOMATO, ROASTED GARLIC AND GOAT CHEESE 23 RGF

CONTORNI

FINGERLING POTATOES, CRUSHED AND CRISPY, WITH SEA SALT, ARUGULA, PRESERVED LEMON 6
ROASTED CAULIFLOWER CHILE, CAPERS, GARLIC, ANCHOVY, OREGANO GF 8
BRUSSELS SPROUTS BROWN BUTTER, PROSCIUTTO BREADCRUMBS, SAGE 8
SAUTEED MUSHROOMS SHIITAKE, OYSTER, CRIMINI; SHALLOTS AND THYME GF 9

SERVICE CHARGE: 20 PERCENT FOR PARTIES OF 6 OR MORE AND FOR PREFERRED DINING CARD

PREFERRED DINING CARD: MAXIMUM 4 CARDS PER TABLE. MAY BE APPLIED TO *PRIMI* OR *SECONDI*.

20 PERCENT SERVICE CHARGE WILL BE APPLIED TO PRE-DISCOUNTED TOTAL.

GF GLUTEN FREE - RGF REQUEST GLUTEN FREE - V VEGAN

MANY ITEMS INCLUDING PASTA MAY BE PREPARED VEGETARIAN, VEGAN OR GLUTEN FREE, PLEASE ASK.

PLEASE NOTE: ITEMS MARKED (*) MAY BE SERVED RAW OR UNDERCOOKED. UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.