

ASSAGIO DI PRIMI

squid ink spaghetti, dungeness crab, sea urchin, tarragon, shellfish stock

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mustard capellini, guinea hen ragu, savoy cabbage, mimolette cheese

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chestnut tagliatelle, cider and chestnut braised suckling pork, spigarello

28. PER PERSONA

ANTIPASTI

cheese made and selected by andante dairy, accompaniments	13
chopped chicken liver, apple apricot marmelitta, grilled bread	10
chestnut soup, ricotta bombolino, sweet potato, brown butter chestnuts	11
castelfranco chicory, sunchoke, sartori asiago, hazelnut, pink pepper, honey	10
raw hawaiian jack, grape, opal basil vinegar, sea bean, persian lime salt	14

PIATTI

farm eggs "al forno", anson mills polenta, san marzano tomato, fennel sausage	13
64° soft poached farm eggs, creamed lentils, sweet carrot, fried kale, goat cheese	13
sunny side up eggs, crispy pigs ears, green onion and calabrian chili	13
beef hanger steak, green cabbage, potato, caraway, farm egg, red wine	18

PRIMI

smoked fettuccini, sea urchin, smoked bacon, quail egg	17
farro bucatini, green onion, poppy seed, salumi, buttermilk, ricotta salata	16
chestnut tagliatelle, cider and chestnut braised suckling pork, spigarello	17
mustard capellini, guinea hen ragu, savoy cabbage, mimolette cheese	17

IN PIU

cream biscuits and SPQR jam	3
garlic rubbed bread and butter	2
smoked bacon or fennel sausage	4
fingerling potatoes	3
cauliflower "quattro modi"	6

BEVANDE

spumanti mimosa	10
elderflower and spumanti	10