**RAW BAR & SHELL FISH…**

LOCAL OYSTERS (6) MP

 CLASSIC GARNISHES

 LITTLENECK CLAMS (6) MP

 CLASSIC GARNISHES

 CHILLED SEAFOOD SALAD 17

 SHRIMP, CALAMARI, OCTOPUS, LOBSTER

 YELLOWFIN TUNA CRUDO 20

 PICKLED MELON, RADISH, SEA BEANS

 SHRIMP COCKTAIL 17

 CAPER AIOLI, COCKTAIL SAUCE

 CHILLED CRAB 17

 WATERCRESS, CALABRIAN CHILI, TONNATO

 IVORY SALMON TARTAR 21

 BLACK TRUFFLE, LARDO, CURED EGG YOLK

 SHELLFISH BOUQUET MP

 LOBSTER, SHRIMP, LUMP CRAB, OYSTERS, CLAMS, MUSSELS ADD CRUDO 6 6

 **APPETIZERS AND SALADS…**

CHILLED ENGLISH PEA SOUP 14

KING CRAB, MINT, RICOTTA CHEESE

BURRATA 17

 BASIL PESTO, PAPA AL’ POMODORO

GRILLED ROMAINE CAESAR 12

 WHITE ANCHOVY, PARMIGIANO, TUNA DRESSING

CHOPPED SALAD 16

 MIX GREENS, ROASTED PEPPERS, SALAMI, PROVOLONE, OLIVES

GRILLED OCTOPUS 22

CELERY, CAPERBERRIES, SQUID INK

FRIED BABY ARTICHOKES 21

PERILLA, SMOKED RICOTTA, VIOLET MUSTARD

RABBIT TERRINE 23

 CARROT VINAIGRETTE

 **HOUSE MADE PASTAS…**

GARGANELLI 13/26

 BOLOGNESE, PARMIGIANO

ANGOLOTTI 13/26

 VEAL, PECORINO SARDO, ENGLISH PEAS

PAPARDELLE 14/28

 LAMB RAGU, MINT, FAVA BEANS

TAGLIOLINI 14/28

 CRAB, SEA URCHIN, SPRING ONION

**MAIN…**

OLIVE OIL POACHED IVORY SALMON 36

 PORCINI BRODO, ENGLISH PEAS, FRESH PORCINI

YELLOWFIN TUNA “CANNELLONI” 36

SMOKED RICOTTA, STINGING NETTLES, FAVA BEANS

POUSSIN 29

 PARSLEY ROOT PUREE, FARRO, SPRING VEGETABLES, PRESERVED LEMON JUS

PORK TWO WAYS 31

 BELLY WITH RAINBOW SWISS CHARD, MILANESE WITH YOUNG FENNEL

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|  **SIMPLY GRILLED…** FILET MIGNON 41/46  NEW YORK SIRLOIN 49 BONE IN RIB EYE 55 PORTERHOUSE FOR TWO 52pp VEAL PORTER HOUSE 50 MAINE LOBSTER MP RACK OF LAMB 46 RED WINE SUGO BLUE: VERY RED, COLD CENTERRICOTTA HORSERADISH RARE: RED, COOL CENTERSALSA VERDE MEDIUM RARE: RED, WARM CENTERLIMONE MEDIUM: PINK, HOT CENTERSALMORIGLIO MEDIUM WELL : BARELY PINK, HOT CENTER WELL DONE: COOKED THRU, HOT CENTER |
| **SIDES 10 THREE FOR 25** STEAK FRIES YUKON GOLD POTATO SEA SALT LEMON. OLIVE OIL ASPARAGUS CAULIFLOWER GREMOLATA RASINS, PINE NUTS ROASTED CARROTS POTATO CROQUETTE AMARETTI CRUMBLE PECORINO CHEESE  CREAMED SPINACH BRUSSEL SPROUTS PARMIGIANO PECORINO, JUNIPER HONEY MIX MUSHROOMS MAC AND CHEESE  SAGE,SHALOTT “CACIO Y PEPE” BLACK PEPPER AND CHEESE |