

STUZZICHINI

- ROASTED OLIVES + NUTS**
with dried fruit, almonds + hazelnuts
- ASSORTED CROSTINI (two of each)**
- mushroom, radicchio + balsamic
- long-cooked broccoli + bottarga
- nduja
- BAKED RICOTTA + BRUSCHETTA**
with roasted grapes, mosto, fennel seeds + black pepper
- EGGPLANT DIP**
oven-charred eggplant caviar with Sardinian flatbread
- PEPERONI FRITTI**
blistered green peppers with sea salt

INSALATE

- INSALATA VERDE**
with little gem lettuce, chickpeas, pole beans,
kidney beans, cherry tomatoes + oregano vinaigrette
- ROASTED SQUASH + HEN OF THE WOODS SALAD**
with watercress, smoked pecorino, hazelnuts
+ sherry vinaigrette
- ARUGULA + CELERY ROOT SALAD**
with parmesan + lemon
- PEAR SALAD + STRACCHINO CROUTON**
mixed greens with pears + white balsamic
- HONEYCRISP APPLE SALAD**
with mache, watercress, walnuts, horseradish,
pomegranates + honey-lemon vinaigrette

QUATTRO FORMAGGI

mozzarella, grana, fontina, gorgonzola + griddled red onion

BURRATA

tomato, garlic, oregano, black olives + mozzarella burrata

MARGHERITA

tomato, mozzarella, grana + basil

CAVOLO NEROblack kale, butternut squash, walnut pesto
+ smoked mozzarella**TOPPINGS**

Anchovies 3, Arugula 3, Egg 2, Mushrooms 4, Olives 3, Onions 3, Pancetta 3, Polpettine 5, Prosciutto 5, Salame Piccante 3, Sausage 3

PASTA

- GNOCCHI AL RAGÙ DI CINGHIALE** 19
housemade potato gnocchi with slow-cooked wild boar
- TAGLIATELLE DI CASTAGNE CON GAMBERI E ZUCCA** 20
chestnut pasta with pumpkin, porcini + shrimp
- RAVIOLI DEL MACELLAIO** 18
housemade ravioli filled with beef, prosciutto + pork
in tomato sugo + rosemary cream
- SPAGHETTI NERI CON GRANCHIO** 21
black spaghetti with crab + spicy almond pesto
- GARGANELLI AI FUNGHI TRIFOLATI** 19
housemade pasta quills with sautéed seasonal mushrooms
- PAPPARDELLE INTEGRALI AL SUGO DI ANATRA** 20
whole wheat ribbon pasta with braised duck + rapini

SPECIALI DEL GIORNO

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|------------------|---------------------------------------|----|
| MONDAY | LASAGNA | 19 |
| TUESDAY | MEATBALLS + POLENTA | 23 |
| WEDNESDAY | BRAISED VEAL + SAFFRON RISOTTO | 28 |
| THURSDAY | ROMAN STYLE OXTAIL | 25 |
| FRIDAY | ZUPPA DI PESCE | 26 |
| SATURDAY | ROASTED PORK CHOP + AGRESTO | 27 |
| SUNDAY | SUGO WITH PASTA | 25 |

ANTIPASTI

- 8 SWORDFISH CRUDO** 14
thinly sliced swordfish with chili, black olives + oranges
- 14 CHICKEN LIVER MOUSSE** 13
with bacon jam + fettunta
- EGGPLANT PARMIGIANA** 12
with tomato sauce, mozzarella, grana + fettunta
- 11 SALUMI MISTI** 18
assortment of coppa, lonza, salame + prosciutti
- 10 CHEESE PLATE** 18
selection of parmigiano, pecorino parco, taleggio,
ricotta scorza nera + gorgonzola
- BAKED ZITI + MEATBALLS** 15
with mozzarella, tomato sauce + ricotta
- 10 OVEN-ROASTED OCTOPUS** 17
with potato, celery + olives
- 14 MOZZARELLA BURRATA** 15
with roasted tomatoes on the vine, olive oil,
balsamico + fettunta
- 12 STEAMED MUSSELS** 16
mussels cooked with tomato, white wine + chorizo
- 13 VEGETABLE PLATE** 14
seasonal oven-roasted vegetables, balsamico + scamorza
- 14 FRIED CALAMARI** 13
with spicy tomato sauce

PIZZE

- 16 SALAME PICCANTE** 17
beef pepperoni, tomato, mozzarella, olives + oregano
- 20 SALSICCIA** 19
sausage, roasted peppers, chili + pecorino
- 14 PROSCIUTTO + ARUGULA** 20
prosciutto, arugula, mozzarella, pecorino + garlic
- 18 VONGOLE** 21
little neck clams, shallots, lemon, mozzarella + pecorino

SECONDI

- 19 SEARED SCALLOPS** 27
with brown butter, pomegranates, squash + brussel sprouts
- 20 WHOLE ROASTED BRANZINO** 25
served boneless with salmoriglio + olives
- 18 SLOW-ROASTED WILD KING SALMON** 28
porcini-mustard glaze, warm lentils + watercress
- ROASTED CHICKEN** 22
with sunchoke, bacon, potatoes + sherry jus
- LEG OF LAMB** 29
oven-roasted bone-in steak with roasted potatoes,
grilled onions + tomato-mint chutney
- ROASTED SIRLOIN STEAK** 26
with roasted potatoes, cipolline balsamico + rosemary
- PULINO'S CHEESEBURGER** 16
with cheddar, caramelized onions, mustard + french fries
- OVEN-ROASTED RIB-EYE** 35
bone-in 16oz beefsteak served with
roasted potatoes + sautéed seasonal mushrooms
- CONTORNI**
Broccoli Rabe 7, Pole Beans 6, Roasted Brussel Sprouts 8,
Roasted Potatoes 7, Fettunta 2

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Although effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. Suggested gratuity of 20% may be added to groups of six or more.