

## DINNER

### DRY CURED SAUSAGE

New Mexican Red Chili  
Garlic & White Wine

### DRY CURED SALUMI

Guanciale - Black Pepper, Thyme  
Grass Fed Bresaola - Red Wine, Black Pepper  
Loin - Rosemary, Garlic  
Pancetta - Juniper, Thyme

One 7

Choice of three 12

Mangalitsa Prosciutto 12

### CROSTINI

Buffalo Ricotta | Fresh Chiles, Spitiko Olive Oil 9  
Wilted Escarole | Garlic, Yukon Potato 8  
Artichoke | Grana Padano, Mint 11

### STARTERS

Arahova Feta | Grapes Agrodolce, Dill, Dandelion 9  
Lamb Tongue | Local Alpine Style Cheese, Brioche, Salsa Verde, Radish Salad 13  
Grilled Octopus | Red Wine, Oregano Vinaigrette 16  
Lamb Sweetbreads & Cheeks | Lemon Puree, Olive Crumble 13  
Crispy White Bait | Meyer Lemon, Pimenton d'Espellete Aioli 9  
Beets | Pantaleo, Pistachio, Sherry Beet Vinaigrette 11  
Escarole | Parmesan, Anchovies, Pine Nuts, Capers 11  
Greens | Radishes, Herbs 9

### PASTA

Fresh Spaghetti | Cured San Marzano Tomatoes, Fiore Sardo 16  
Raviolo | Prosciutto, Soft Egg Yolk, White Wine, Swiss Chard 15  
Taccozette | Braised Lamb Shoulder Ragu, Heirloom Peppers, Sheep's Milk Yogurt 19  
Saffron Tagliolini | Red Maine Shrimp, Chesapeake Crab, Long Island Cockles, Tomato, Fennel 24

### VEGETABLES

Fall Squash | Brown Butter, Sheep's Milk Ricotta, Sage, Aged Balsamic 11  
Wild Mushrooms | Young Pecorino, Slow Poached Meadow Creek Egg 15  
Eggplant | Calabrian Chili Honey Vinaigrette, Toasted Sesame 12  
Heirloom Carrots | Pumpnickel, Spiced Yogurt, Assorted Lettuces 10

### ENTREES

Bobo Farms Chicken | Thigh Roulade, Different Textures of Cauliflower 22  
Grass Fed Beef | Olive Braised Pearl Onions, Roasted Potatoes, Goat Butter 32  
Filleted Whole Branzino | Caramelized Fennel, Bitter Herbs, Fennel Pollen 27  
Lamb | Braised Lamb Brisket, Pumpkin, Puffed Farro 36  
Poached Bacalao | Potato, Soubise, Mangalitsa Lardo, Black Olive 22  
Porgy | Stuffed With Meyer Lemon and Fennel 33 (1.5 lbs, serves 2)

# Amali

