

SASSI

SPUNTINI

WARM MARINATED OLIVES CASTELVETRANO, GAETA, PICHOLINE, CERIGNOLA; CITRUS & HERBS 6 GF
NOCI MISTI WARM PISTACHIOS, HAZELNUTS & ALMONDS, "PORCHETTA" SEASONING, OLIVE OIL 6 GF
FRITO MISTO ZUCCHINI, YELLOW SQUASH, GREEN BEANS, SHRIMP, LEMON HERB AIOLI 15

ANTIPASTI

FORMAGGI E SALUME HOUSE MADE GIARDINARA, OLIVES AND CIABATTA; CHOICE OF THREE 15, ALL SIX 25 RGF
- FINOCCHIONA (IT), COPPA (USA), TARTUFI (USA) GORGONZOLA *DOLCE* (IT), BERMUDA TRIANGLE GOAT (USA), *DOLCE 3VISO* (IT)
PROSCIUTTO DI PARMA AGED 24 MONTHS, MARINATED GRAPES 15 GF
DUCK LIVER SPUMA FIG MARMALATA, CRISPY PROSCIUTTO, HAZELNUTS 12 RGF
INSALATA CAPRESE MOZZARELLA DI BUFALA, HEIRLOOM TOMATO, BASIL, OLIVE OIL, SEA SALT 22 GF
WOOD GRILLED OCTOPUS CRISPY LENTILS, CANDIED CHILES, OLIVES, GRILLED LEMON 16 RGF
SICILIAN EGGPLANT CAKES CURRANTS, PINE NUTS, TOMATO SAUCE, PECORINO 12
PORK AND VEAL MEATBALLS WHITE WINE, LEMON, BAY LEAF, PECORINO 12
MANILA CLAMS SASSI SAUSAGE, BORLOTTI BEANS, CHILES, MARJORAM, WHITE WINE 14 RGF
MIXED BABY LETTUCES FIRE ROASTED PEPPERS, SPICY CHICKPEAS, GRAPE TOMATOES, GOAT CHEESE, RED WINE VINAIGRETTE 12 RGF
VEGETABLE CRUDO FENNEL, RADISH, BROCCOLI, ENDIVE, *BAGNA CAUDA* 10 GF
ROASTED BEETS CHARRED TANGERINE, MOZZARELLA DI BUFALA, PISTACHIO PUREE, CHICORY 14 GF

PRIMI PIATTI

ORECCHIETTE HOUSE MADE "LITTLE EARS", SASSI SAUSAGE, CHILES, RAPINI, PECORINO 24
TONARELLI NERI SQUID INK SPAGHETTI, SCALLOPS, CHILES, PRESERVED LEMON, SEA URCHIN BUTTER, CHIVES 30
GARGANELLI WILD BOAR RAGU, PARMIGIANO, PORCINI MUSHROOMS 25
SAFFRON CAVATELLI SPICY PORK RAGU, PECORINO, MARJORAM 22
RICOTTA GNOCCHI ROASTED PEARS, TALEGGIO, SHAVED BLACK TRUFFLE 28
LINGUINE MANILA CLAMS, BORLOTTI BEANS, SASSI SAUSAGE, WHITE WINE, CHILES 24

SECONDI

BRANZINO MEDITERRANEAN BLACK BASS ROASTED IN WOOD OVEN, EGGPLANT CAPONATA, CHARRED BABY LETTUCE 34 GF
WAGYU FLAT IRON STEAK GRILLED OVER WOOD, SHALLOT MARMALATA, TRUFFLE BUTTER, GRILLED TREVISO * 36 GF
IBERICO "BELLOTA" PORK CHOP GRILLED OVER WOOD, CREAMY POLENTA; ROASTED APPLE, SAGE & ALMOND PESTO * 35 GF
SNAPPER IN CARTOCCIO LEMON-CAPER HERB BUTTER, LEEKS, FENNEL, OLIVES & LEMON; STEAMED IN PARCHMENT 32 GF
WOOD GRILLED VEAL CHOP SWEET & SPICY PORCINI MUSHROOM RUB, CREAMY MUSHROOM RAGU * 40 GF
DUCK BREAST GRILLED OVER WOOD, TART CHERRY, MARSALA *SUGO*, FOIE GRAS * 30 GF

CONTORNI

BRUSSELS SPROUTS HOUSE MADE *NDUJA*, GARLIC, ROSEMARY 8 GF
CRISPY FINGERLING POTATOES PRESERVED LEMON, ARUGULA, SEA SALT 6 RGF
ROASTED CAULIFLOWER CHILE, CAPERS, *BAGNA CAUDA* 8 GF

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 applied to total of all charges before discount.

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: Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Items marked (*) may be served raw or undercooked.