

Storico

DINNER

ANTIPASTI

Tuna Tartare | 24 (gf)
capers, avocado & sesame

Kale Caesar | 16
anchovy vinaigrette, rustic garlic croutons,
grana padano

Arugula & Butternut Squash | 19 (v)(gf)*
pickled red onions, candied walnuts,
dried cranberries, piave vecchio,
apple cider vinaigrette

Burrata | 17 (v)
pickled hon shomeji mushrooms, apple,
aged balsamic

Steamed Mussels | 20
pomodoro sugo, grilled bread

Crispy Zucchini | 16 (v)
garlic-lime aioli

Chicken Liver Mousse | 16
pickled cauliflower, grilled bread

Ribolita Soup | 15
tuscan bread & white bean soup

PRIMI

Risotto | 25 (gf)
braised chestnuts, piave vecchio

Campanelle | 24
turkey bolognese, parmesean

Spaghetti | 22 (v)
broccoli pesto, parmigiano reggiano, furikake

Rigatoncini | 24
black trumpet mushrooms, 'nduja sausage, amaretti

CONTORNI

Brussels Sprouts | 9 (v)(gf)

Roasted Cauliflower & Golden Raisins | 9 (v)(gf)

Mixed Olives | 4 (v)

SECONDI

Crispy Half Chicken | 28 (gf)
polenta, roasted grapes, sauce bordelaise

Steak & Fries | 29 (gf)
grilled angus bavette, calabrian-bottarga butter

Berkshire Pork Milanese | 26
center cut pork chop, mixed greens, caper
gremolata

Arctic Char | 33
cauliflower puree, roasted cauliflower, pinenuts,
charred lemon

Duck Breast | 27 (gf)
roasted crescent duck breast, swiss chard,
agrodolce cippolini onions