

## *Gli Antipasti*

<b>La Misticanza</b>	Davon Farms Lettuce, Fried Organic Egg, Prosciutto di Parma
<b>La Burrata</b>	Burrata of Andria Mozzarella, Confit of Red Peppers Marinati, Radish, Pizza Bianca
<b>Il Crudo</b>	Crudo of Ahi Tuna, Pine Island Oysters, Lemon, Parsley, Fior di Sale Marino
<b>Il Carpaccio</b>	Duo of Wagyu Beef: Carpaccio and Tartare, Wild Mushrooms, Parmigiano Reggiano, Condimento Balsamico
<b>Le Animelle</b>	Roasted Veal Sweetbreads, Eggplant Compote, Pesto of Basil, Fennel Pollen

## *Le Paste e Il Risotto*

<b>I Bucatini</b>	Bucatini, House Cured Guanciaie, Pecorino, Spring Garlic, Amatriciana
<b>Gli Gnocchi</b>	Smoked Fingerling Potato Gnocchi, Ragu of Vermont Farms Rabbit, Pottacchio Style
<b>Risi e Bisi</b>	Venetian Style Organic Risotto, Formaggio di Fossa, English Peas, Fresh Herbs, Amarone
<b>Le Pappardelle</b>	Pappardelle of Vermont Farms Goat Ragu, Spring Fava Beans, Prosciutto, Basil Napolitano
<b>I Vincisgrassi</b>	Classic Le Marche Region Lasagna, Bianchetto Sauce

## *Dal Mare e Dalla Terra*

<b>Il Merluzzo</b>	Wild Black Cod, Grilled Calamari, Crushed Potato, Venetian Baccala Mantecato
<b>Il Cioppino</b>	Seafood Frutti di Mare, Red Snapper, Dayboat Scallop, Littleneck Clams, Pine Island Oysters, Spicy Chiles
<b>La Porchetta</b>	Roasted Bev Farm Ossabaw Pig, Spring Scallions, Dill, Porchetta Style
<b>Il Vitello</b>	Roasted Veal Ribeye, Braised Cheeks, Mousseron Mushrooms, Celery Root, Alba Hazelnuts, Ossobuco Jus

**Three Courses \$85**

**Five Courses \$105**

**Seven Courses \$125**