

GUSTO

N O R T H

CENA

PRIMI

Arancini

oyster mushrooms, taleggio, arugula, roasted garlic, black truffle aioli 18

Carpaccio

milk fed veal, bone marrow butter, parmigiano reggiano, pine nuts, capers, toasted bread 18

Ricotta Della Piazza

house made ricotta, chili oil, balsamic, pumpkin seeds, tomato jam, grilled sourdough 16

Scallops

pancetta, amaretto, roasted garlic butter, white balsamic, winter greens 23

Antipasto

cured meats, imported cheeses, house preserves, crostini, grilled bread - 2 for 26, 4 for 46

GUSTO

N O R T H

CENA

INSALATA

Verde

red romaine, kale, radicchio, provolone, zucchini, carrot, olive, pepperoncini, roasted lemon dressing 14

Melone

arugula, radish, melon, ricotta, prosciutto, mint, white balsamic 15

Chioggia Beets

pickled fennel, parsnip, frisee, basil, orange, serrano vinigarette, mascarpone zabaglione 15

SECONDI

Cotoletta

local boar chop, oyster mushrooms, balsamic, garlic, carrot, parsnip, aiolo, parmigiano reggiano, roasted lemon

Picatta

lobster, capers, tomato, pancetta, potato, spinach, arugula oil 36

Lombata

lamb loin, pine nut gremolata, preserved mustard seeds, chianti reduction, gorgonzola, polenta 30

Gnudi Fontina

mascarpone, cream, caramelized onions, herbal crust 26

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CENA

PIZZA

Margherita

herb olive oil, San Marzano tomatoes, fior di latte, olive oil, sea salt, basil 17

De Niro

red pepper sauce, fontina, mozzarella, prosciutto, serrano honey 19

Cacciatore

tomato sauce, coppa ham, fennel sausage, mozzarella 17

Bistecca

artichoke pesto, beef short rib, gorgonzola, gremolata 18

Mercato

herb olive oil, roasted garlic, roasted red peppers, wild mushrooms, winter greens, basil, chili oil 16

Conservato

arugula pesto, preserved wood fire tomatoes, fior di latte, sea salt, balsamic reduction 17

Tartufo

herb olive oil, truffle salami, oyster mushrooms, fontina, pecorino 18

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PASTA

Ragu

short rib, wood fire mushrooms, cippolini onion, moliterno pecorino, pappardelle 28

Polpetinni Della Nonna

meatballs, rustic tomato sauce, parmigiano reggiano, basil, spaghetti 26

Salsiccia

fennel sausage, porchetta, roasted red peppers, ricotta, san marzano tomatoes, rigatoni 27

Mare Putenesca

shrimp, squid, clams, olive, capers, anchovy, lobster broth, linguini 32

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Tartufo

herb olive oil, truffle salami, oyster mushrooms, fontina, pecorino 18

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PRANZO

PANINO

RUSTIC SANDWICHES SERVED ON FOCACCIA WITH A SIDE OF VERDE SALAD

Cotoletta

boar cutlet, tomato sauce, aioli, mozzarella, parmigiano reggiano, arugula 18

Maiale

prosciutto, capicola, taleggio, tomato jam, tuscan kale, peperoncini 17

Muffuletta

mortadella, truffle salami, coppa ham, provolone, artichoke pesto, olive tapenade, caper aioli 18

Giardino

roasted zucchini, red peppers, winter greens, pickled fennel, citrus ricotta, basil, garlic butter 17

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Chioggia Beets

pickled fennel, parsnip, frisee, basil, orange, serrano vinigarette, mascarpone zabaglione 15

Capocuoco

tuscan greens, spinach, roasted red peppers, fior di latte, truffle salami, garlic croutons, artichoke dressing 18

SECONDI

Brodetto

shrimp, squid, clams, sausage, fennel, potato, lobster tomato broth, grilled sourdough 22

Cocio e Pepe

roasted garlic butter, cracked pepper, pecorino, spaghetti 16

Polpetinni Della Nonna

meatballs, rustic tomato sauce, parmigiano reggiano, basil, spaghetti 18

Salsicca

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