

CASA APICII

Antipasti

SMOKED EGGPLANT 8

oregano, pimenton

ROASTED BEETS 12

goat cheese, pistachio, dill, cumin

CALAMARI 18

*peppers, fennel
soppressata, oregano*

HAKUREI TURNIPS 13

walnuts, 30 yr balsamic

ARANCINI 15

saffron, bone marrow

STRACCIATELLA 18

fried green tomatoes, peperonata

BURRATA 18

peas, coppa, mint

BOUCHOT MUSSELS 18

'nduja, scallions, white wine

BEEF TARTARE 23

prime sirloin, parmigiano, chives

ROASTED CORN

ON THE COB 9

anchovy-herb butter

SHISHITO 12

pancetta, peach, yogurt

FIELD CHICORIES 15

*frisee, radicchio, roast pancetta
10 yr. balsamic, walnuts*

SNAP PEAS 13

mushrooms, horseradish

GRILLED ROMAINE 13

herb dressing, sunflower seeds

CAULIFLOWER 13

sicilian pesto, 'nduja

Pasta

SPAGHETTI POMODORO 19

tomato, basil, parmigiano

BUCATINI

ALL'AMATRICIANA 23

'nduja, sicilian oregano, pecorino

TAGLIATELLE 24

chanterelles, pancetta, sage

SPAGHETTI AL'ASTICE 36

lobster, calabrian chili, tomato, basil

STROZZAPRETI 38

italian summer truffle

PASTA ALLA

CARBONARA 19

pancetta, black pepper

TAGLIARINI 26

*shrimp, serrano chillies
breadcrumbs*

Secondo

BRANZINO

ALLA PIASTRA 33

*charred meyer lemon, fennel,
marcona almond, seabears*

WILD SALMON 29

*foraged lettuces, avocado,
citrus*

ROASTED CHICKEN 29

bread salad, pine nuts

SIRLOIN 33

*balsamic glazed radicchio,
roasted potatoes*

GRILLED PORK LOIN 29

*soft polenta, balsamic
cherries, sugo*

GAMBERONI E SPAGHETTI 45

spot prawns, pesto genovese

CHEF'S TASTING MENU 75

FOUR COURSES

THANK YOU • GRAZIE MILLE

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.