

SALUMI

SALUMI \$18

served with rafano and grissini

prosciutto di san daniele riserva
friuli, italy

speck
alto adige, italy

black pepper salami
elevation meats / denver, co

HOUSE-SPICED NUTS \$6
almond · cashew · peanut

FRICO CALDO \$10

COLESLAW \$5

MARINATED OLIVES \$6

QUATTRO PIATTI \$85

Dishes are also offered á la carte.

ANTIPASTI

INSALATA DI STAGIONE

seasonal vegetables

BARBABIETOLE E FORMAGGIO
DI CAPRA

beet · goat cheese · pistachio

CRUDO DI PINNA GIALLA*
hamachi · kumquat · mustard greens ·
miner's lettuce · horseradish

CARPACCIO DI MANZO*
beef · arugula · sun-dried tomato ·
parmigiano · oregano

ANIMELLE
sweetbread · fennel · red onion

An asterisk () denotes a dish that includes raw ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

PRIMI

AGNOLOTTI DAL PLIN

pork ragù · parmigiano · prosciutto · black truffle

CAVATELLI DI ORTICHE

nettle · english pea · tangerine · carrot

BLECS DI CASTAGNE

squash · sage · chestnut · hazelnut

TAGLIATELLE VERDI

veal and pork bolognese ragù

ANELLI DI ROBIOLA

blue foot, black trumpet, and hedgehog mushrooms

DOLCI

FORMAGGI *\$5 supplement*

selection of italian cheeses

PANINO GELATO

foie gras · candy cap mushroom · strawberry

PANNA COTTA

fromage blanc · quince · amaranth · pomelo

SECONDI

VERDURE

romanesco · marcona almond · caper · citrus

PESCE

striped bass · cabbage · brussels sprout · chive

TONNO

tuna · salsa verde · english pea · morel mushroom · wild spring onion · black truffle

DEGUSTUZIONE D'ANATRA

duck breast, thigh and tongue · foie gras · rhubarb · endive · shallot
\$10 supplement

MANZO

7X beef · patate panettiere · butter lettuce · mustard greens · sirk vinegar
served for two · \$60 supplement

CROSTATA DI CIOCCOLATO

hazelnut · banana · coffee

ROSSO E BIANCO

beet · granny smith apple · vanilla chantilly

TORTA DI BURRO NOCCIOLA

olive oil · almond · hazelnut · lemon