

FIRST COURSES

Radicchio and Frisee
italian greens, red onion, asiago, breadcrumbs

Spring Vegetables
whipped ricotta romana, citron vinegar

House Pate, Duck Liver Mousse
bacon wrapped terrine, mostarda, baguette

Mushroom Minestra
parmigiano brodo, wild nettle pesto

King Crab
potato mousseline, sorrel, lemon

Suckling Pig
fresh garbanzo beans, bagne vert

Squab
blood orange, treviso, pistachio

PASTA & GRAINS

Calamari
marinated chickpeas, shishito, meyer lemon

Spaghetti
tomato sauce, crushed peperoni di sinese, pecorino

Ravioli
ricotta, chopped truffle, parmigiano

Cappelletti en Brodo
english pea and mascarpone filled pasta in morel broth

Orecchiette
spicy pork sausage, cauliflower, rosemary

MAIN COURSES

Sturgeon
roasted tomato, black olive, artichoke

Brodetto
striped bass, clams, mussels, spiced tomato broth

Branzino
baby fennel, lemon, capers

Johnboy's Chicken
potato, pickled ramps, sweet chilies

Lamb
roasted chops, sausage, lentils

Beef
dry aged strip loin, pearl onions, watercress, balsamic

SIDES

Brussels Sprouts
walnuts and cinnamon

Broccoli Rabe
pecorino, garlic, chilies, lemon

Braised Lentils
guanciaie, soffritto, fried egg

Crispy Yukon Gold Potatoes
parmigiano reggiano, olive oil

Polenta
creamy yellow polenta and olive oil