

S A L O N E S P U N T I N I

Grissini parmigiano-reggiano 00

Big Green Olives Marmite braised cashews 00

Gorgonzola Dolce campari radicchio conserva, sesame taralli 00

B A B B O C R U D I T R I O 00

1st Flight

Bass tomato raisins, sea beans, sicilian evoo

Char caper cured, stracchino, red onion, dill seed

Tuna salsa rosa, garlic bread crumbs

2nd Flight

Scallop pink peppercorn salt, tangerine oil

Shrimp chickpea crema, tuscan evoo, rosemary

Lobster alla catalana, celery salad, tomato dressing

A N T I P A S T I

White Escarole Salad torn escarole hearts, toasted walnuts, chianti vinegar, shaved onion,
pecorino foglio di noce 28

Octopus & Heart of Palm Mosaic warm borlotti beans, black olive & tangerine citronette,
crusco pepper, marjoram 27

Vitello Tonnato sour dough crostone, cold sliced veal loin, bonito ventresca sauce, caper leaves,
lime & chervil 32

Culatello with Figs lombardian crackers, stracchino cheese, parmigiano-reggiano,
balsamic braised figs, blossoms, pearl of the prosciutto 35

Carne Cruda piedmontese beef tenderloin tartare with mustard zabaglione, basket of crisps 45
Add black truffle +15

PRIMI

AUTUMN 2025

49 Day Minestrone Thai basil pesto & crusco pepper 00

Yesterday's 100 Layer LASAGNE *Detroit Style for 2*
parmigiano-reggiano crema, spicy tomato marmellata 00

Potato Gnocchi crushed pugliese tomatoes, dried oregano in flower 00

Trenette basil pesto, romano beans, potato strings 00

Goat Curd Tortelloni dried orange, bee & fennel pollens 00

Two Minute Calamari & Calamarata Sicilian lifeguard style & calamarata 00

Linguini littlest little necks, fiano, parsley stem* garlic bread crumbs 00

Beef Cheek Ravioli crushed chicken liver, black truffle butter 00

Cavatelli with Rabbit Ragu alla Cacciatore 00

Fusilli with lamb neck ragu alla molisano 00

S E C O N D I

Choice of Contorni

Crisped Skin Orata sorrento lemon conserva *CAPE MAY, NJ* 39

Lacquered Duck Sagrantino vinegar *HUDSON VALLEY, NY* 49

Pork Tenderloin valdostana with toasted sage *CLOUD COUNTY, KS* 45

Charred Steak espresso porcini butter *SRF, ID* 55

Lamb Saddle goat yogurt, spearmint *PLF, CO* 52

C O N T O R N I

Insalate Mista 15

Blanched Broccoli & Broccoli Purée 15

Caponatina anchovy, cocoa 15

Braised Sorana Beans mirpoix 15

Fried Marble Potatoes rosemary salt 15

D O L C E

BABBO Zabaglione cherry trio, cat's tongue cookies 20

Saffron Panna Cotta gigante raisins, rose water glassato 20

Blu berry Cheese Budino grissini crust, macerated blueberries, dried orange 20

Angel & Devil Duetto strawberry conserva 20