



Please note this is a sample menu. As Chef Michael likes to take advantage of the seasonal best, some menu items are subject to change.

I ANTIPASTI

Nanny's Stuffed Mushrooms chanterelles, walnuts, crescenza cheese

Insalate d'Autunno kale, burrata, Drumlin Farms squash, seckel pear, bee pollen and seeds

Vitello Tonnato veal tongue, giardiniera

Tramezzini prosciutto cotto, foglie di noce cheese, fig mostarda

Anchovies* white bean passato, Calabrian chile, fennel pollen, wheat crackers

Fluke* crudo, botarga, Jimmy Nardello, orange, pickled garlic

II PASTA

Tortellini Brodo acorn squash filling, root vegetables, capon consommé

Spaghetti Jonah crab, green tomato, bacon

Corzetti Cloumage cheese, mushroom stock, sourdough crumble

Lumache rabbit sausage, broccoli rabe, Caciocavallo cheese

Tagliatelle cauliflower, chickpeas, preserved lemon, roasted garlic, chile

III SECONDI

Feather Brook Farm Chicken al Mattone farro, brussels sprouts, burnt cippolini onion, cerignola olives

Lamb Saddle* black garlic, panzanella, mustard greens, caper vinaigrette

Rhode Island Swordfish fennel soffrito, Adirondack potatoes, clams

Sformato sunchoke, Tuscan kale, blackened pepperonata, hazelnuts

FAT HEN DEGUSTAZIONE

select an antipasti, pasta, secondi and dolci, *offered for the entire table*