

GIORDI

STARTERS

GUAZZETTO 24

calamari, shrimp, scallops, sugar bomb tomatoes, taggiasche olives, crostini

STEAK TARTARE 26

gherkins, capers, egg, onions, micro greens

MONDEGHILI 20

beef meatballs, radicchio, scamorza

BRESAOLA 25

dry-cured beef, shitake mushrooms, taggiasche, olives, Parmigiano-Reggiano, black truffle

FRITTURA 23

crispy zucchini, shrimp, calamari, olives

CRUDO MP

raw of the day

SALMON CARPACCIO 25

beet-marinated Atlantic salmon, dill, coriander, microgreens, taggiasche olives

PATE DE FOIE GRAS 38

pan brioche, red onions, fig jam, Sauterne

TERRA + MARE 35

octopus, cuttlefish, cannellini puree, broccoli rabe

TAGLIERE MP

assortment of imported cured meats, gnocco fritto, pepper honey

OCTOPUS CARPACCIO 23

baby arugula, taggiasche olives, bay leaves

BURRATA 22

eggplant, squash, sweet peppers, fresh basil

HEARTY

MINISTRONE 12

garden vegetables, rustic croutons, Parmigiano-Reggiano crusts

SOUP OF THE DAY MP

daily special featuring seasonal ingredients

GREENS

FINOCCHIETTO 18

fennel, shrimp, red flakes

TUSCAN KALE 21

beet-marinated salmon, hard-aged ricotta flakes

GIORDI 16

baby arugula, heart of palm, orange, black truffle

PROVOLA + VERDURE 22

grilled garden vegetables, provola cheese

GINGER + MELON 15

baby spinach, romaine, Tuscan cantaloupe, lemon ginger emulsion

ZOLA + PERE 17

endive, gorgonzola dolce, pears, walnuts

SIDES

CHIPS 10

FRIED ZUCCHINE 12

BROCCOLI RABE 14

ROASTED CARROTS 10

SPINACH 11

ASPARAGUS 12

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

Please allow 2 to 3 hours for your dining experience.

GIORDI

GRAINS

TAGLIOLINI GIORDI 21 | 29
smoked swordfish, blue vodka cream,
red and black lumpfish roe

VONGOLE + BOTTARGA 21 | 29
baby clams, garlic, Gavi di Gavi wine,
fresh bottarga

PIZZOCCHERI 19 | 27
buckwheat flour flat ribbons, potato bites,
swiss chard, baby spinach, gruyere, fontina

SCAMPI + ZUCCHINE 20 | 29
linguine, shrimp, Gavi di Gavi wine, zucchini

TROFIE 19 | 27
Pesto Genovese, potato bites, green beans

RAVIOLI MP
daily special featuring seasonal ingredients

PAPPARDELLE NERE 20 | 28
smoked Scottish salmon morsels,
squid ink, vodka cream

PENNE MONTALCINO 21 | 29
sausage bites, baby arugula,
Rosso di Montalcino, Parmigiano-Reggiano

CALAMARATA 20 | 29
calamari, baby cuttlefish, Kalamata olives,
capers, datterino tomatoes

EGGPLANT GNOCCHI 20 | 28
plum tomato, Parmigiano-Reggiano, basil

TAGLIATELLE AL CERVO 22 | 30
venison ragu, juniper berries

RISOTTO MP
daily special featuring seasonal ingredients

MAIN

DOVER SOLE 55
lightly floured, Muniere style
served table-side

FILET MIGNON 60
8-ounce Prime filet mignon,
mustard + cognac sauce, crispy leeks

CONIGLIO ALLA LIGURE 42
bone-in rabbit, taggiasche olives, pine nuts,
rosemary, thyme

SCAMPONI AL SALE MP
langoustine, salt crystals, basil oil

PORK CHOP 52
24-ounce Kobita Tomahawk Berkshire pork chop,
truffle cheese, porcini mushrooms

CRISPY QUAILS 39
saffron risotto, crispy leeks, thyme

TAGLIATA DI SALMONE 32
Atlantic salmon slices, scamorza, wild arugula,
heirloom tomatoes, green peppercorns

BRANZINO 40 | 65
salt crystals, lemon slices, fresh herbs
served table-side

ROBESPIERRE 38
Prime NY Strip slices, baby arugula,
Parmigiano-Reggiano, black peppercorns

DUCK AUX BAIES 42
mixed berries, crispy leeks, rosemary, thyme

TRUFFLE CHICKEN 36
organic chicken, asparagus,
Asiago cheese, black truffle

ORATA AL FORNO 42
spinosi artichokes, potatoes, thyme

Daily sides accompany each main course. Ask your server.
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