

APPETIZERS

Paul's Salumi

handmade sliced Toscano and Nostrano
cured sausages
\$12

Vegetable Antipasti

mozzarella di bufala
eggplant agrodolce
sweet peppers con capperi
\$13

Fig Salad

local arugula, duck bresaola,
asiago cheese
\$14

Roasted Beet Salad

hazelnut, gorgonzola dolce,
barolo vinegar
\$11

Insalata "a Voce"

fennel, green apple,
watercress, pecorino
\$10

Butternut Squash Zuppa

goat cheese ravioli, frutta di bosco
\$11

Wild Branzino Tartara

citrus, olives, chili
\$17

Crispy Calamari Salad

giardiniera vegetables, lemon sauce
\$14

Duck Meatball Antipasto

dried cherry mostarda
\$15

PASTE

My Grandmother's Meat Ravioli

tomato, parmigiano
\$23

Rock Shrimp Capellini

local zucchini, herbs, lemon
\$24

Ravioli di Cavolfiore

roasted cauliflower, brown butter,
juniper, amaretti
\$21

Spaghetti Friuliano

from my family's region, with
smoked sheep's milk cheese, grappa,
cabbage, bacon
\$22

Andrew Carmellini - Chef

SECONDI

Sautéed Nantucket Bay Scallops

rapini pesto, roasted pepper,
sauce Agrigento
\$34

Steamed Local Striped Bass

shrimp polpettini, new potatoes,
basil-shellfish broth
\$30

Country-Style Tuscan Tripe

borlotti, tomato, fried duck egg,
grilled ciabatta
Ap\$14 / Mc\$22

Marinated Chicken alla Griglia

artichokes, peppers, tomato
\$23

Hanger Steak "Pizzaiola"

local peppers, salsa verde,
natural juices
\$27

Fennel-Glazed Duck

spicy chard, vidalia onion, roasted fig
\$27

Country-Style Tuscan Tripe

borlotti, tomato, fried duck egg,
grilled ciabatta
Ap\$14 / Mc\$22

CONTORNI

Broccoli Rabe

with chili and oregano
\$8

Polenta Fries

with rosemary and parmesan
\$6

Brussels Sprouts

pancetta, bread crumbs, pecorino
\$8