

ITALIAN  
COUNTER CULTURE



EXECUTIVE CHEF  
ANDREW WHITNEY

# dell'anima

## *antipasti*

- BONE MARROW** testa, pickled red onion **19**  
**CHARRED OCTOPUS** rice beans, chorizo, chicories **19**  
**SEASONAL ANTIPASTO** **18**  
**PEACHES** chorizo, sage **13**  
**QUAIL** frisee, peach, pickled shallots, lemon **17**

## *insalate*

- ARUGULA** lemon, parmigiano **13**  
**ENDIVE** anchovy citronette, pecorino **15**  
**BABY BEETS** honey yogurt, pickled shallots **13**  
**SHISHITO PEPPERS** lemon **13**

## *primi*

- TAGLIOLINI** cacio e pepe, pecorino **16**  
**PAPPARDELLE INTEGRALE** mushroom medley, pecorino **19**  
**BUCATINI ALLA ARRABBIATA** calabrian chilies, tomato, pecorino **17**  
**TAGLIATELLE ALLA BOLOGNESE** parmigiano reggiano **19**  
**TAJARIN ALLA CARBONARA\*** speck, egg, black pepper, pecorino romano **19**  
**ORECCHIETTE** housemade sausage, pecorino romano **17**

## *secondi*

- BRANZINO IN CARTOCCIO** confit potatoes, cerignola olives, aleppo pepper **29**  
**POLLO AL DIAVOLO** broccoli rabe, chilies **26**  
**HANGER STEAK** tomatoes 3 ways **30**

## *contorni*

- BROCCOLI RABE** garlic, chilies **10**  
**CORN** confit garlic, butter, aleppo **10**  
**ANSON MILLS POLENTA** parmigiano reggiano **10**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.