



Antipasti

Rosemary Focaccia – house ricotta, rendered nduja, saba and cultured parmesan butter \$14

61 Salumi – selection of house cured Italian meats served with vegetable pickles \$34

add Italian cheeses 3 for \$19 or 5 for \$25

Artichoke Bruschetta – grilled sourdough with burrata, grilled artichoke heart, garlic puree and mint \$26

Frito Misto – crispy shrimp, calamari, whitefish and shishito peppers served with dill-caper aioli \$29

24 Month Prosciutto di Parma – balsamic nero, parmesan DOP, chives and early harvest olive oil \$25

Arancini – crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce \$19

Duroc Pork Belly – morel mushroom cream, English peas, fermented rhubarb and pea tendrils \$27

Mediterranean Octopus Carpaccio – roasted garlic aioli, pine nuts, salsa verde and lemon agrumato \$26

Hearth Meatballs – brisket, veal and pork meatballs with hearth tomato sauce and basil \$22

61 Caviar Service – sustainably raised Russian Platinum Osetra from Holland

served on burrata mozzarella with early harvest olive oil and chives \$175

Zuppa e Insalata

Stracciatella Soup – classic rich bone broth with strewn farm egg, Toscano kale, radicchio and aged parmesan \$18

Baby Gem Caesar – oregano croutons, aged parmesan with anchovy and roasted garlic dressing \$16

Wild Arugula – roasted pecan vinaigrette with pecorino cheese and crispy chicken skin \$15

River Valley Farms Bibb – Castelfranco, shaved fennel, walnuts, provolone and orange vinaigrette \$17

Primi

Mafaldine Cacio e Pepe – semolina pasta with cracked black pepper and pecorino pepato \$29

Maine Lobster Gnocchi – Idaho potato dumplings with Calabrian chili scented tomato sauce \$46

Tagliatelle Bolognese – braised brisket, veal and pork based sugo with aged parmesan DOP \$38

Serpente – ricotta stuffed pasta, hen of the wood mushrooms and preserved lemon \$37

Rotollo – rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce \$36

Tortellini Quattro Formagi – hand stuffed four cheese and baby spinach pasta with pesto Genovese \$42

Wild Boar Pappardelle – ribbon shaped pasta wild boar sugo, Tuscano kale and ricotta salata \$39

Capellini – angel hair shaped pasta with meyer lemon, Osetra caviar and chives \$43

Secondi

Mediterranean Branzino – spring pea panzanella with wild arugula, cucumber, buttermilk and dill \$49

Dover Sole Piccata – broccolini, shallots and fingerling potatoes served in a lemon-caper emulsion \$71

Black Cod – wood grilled eggplant puree, castelvetro olives and puttanesca sauce \$51

Ligurian Style Rabbit – hearth tomato sauce, currants, rabbit sausage, rosemary and pine nuts \$49

Veal Tenderloin Marsala – hen of the wood mushrooms, grilled baby artichokes and Sperone marsala \$59

Heritage Berkshire Pork Milanese – breaded pork loin with garlic aioli, chicory salad and ricotta salata \$52

Bee Pollen Risotto – aged Acquerello rice with sun dried campari tomatoes, white asparagus and lardo \$34

Prime New York Strip – 16oz. wood grilled strip with black garlic demi-glace and charred bulb onions \$69

Bistecca Fiorentina – porcini and fennel pollen crusted 28oz. prime porterhouse \$149 (for two)

Contorni

Roasted Yukon Gold Potatoes – rosemary and parmesan DOP \$13

Hen of the Wood Mushrooms and Cauliflower – roasted garlic aioli and black truffle \$18

Grilled Baby Artichokes – Corto olive oil, castelvetro olives and radicchio \$25

Spring Asparagus – wood grilled white and green asparagus with salsa verde \$18

Baby Carrots – wood grilled with ricotta, smoked almonds, carrot top vinaigrette and beef tallow \$17