

sesame parker roll 10  
mascarpone oregano butter  
sea salt • pinzimonio

## CRUDI

\*tuna tartare 28  
calabrian soy • crispy rice  
chive blossoms

\*scallops 29  
melon aguachile • serrano  
bay leaf oil • flowering cilantro

\*ora king salmon 29  
saffron meyer lemon mignonette  
horseradish • smoked sea salt

## ANTIPASTI

charred octopus 32  
celery leaf pesto • fennel  
hearts of palm

tempura fritto misto 38  
long island calamari • lobster  
asparagus • saffron green garlic aioli

Vongole 27  
nduja terra di siena • toasted sourdough  
roasted garlic butter

cacio e pepe beans 23  
cannellini beans • baby kale • parmigiano  
sarawak black pepper

stracciatella 28  
marinated grilled zucchini • chili & garlic crunch  
hazelnut • mint

\*wild mushroom carbonara 30  
guanciale • parmigiano fonduta  
egg yolk • truffles

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy.

## VERDURE

vegetable antipasti 31 (for 2 or more)  
pickled & raw vegetables • caponata • pesto • tonnato • bagna cuda

tricolore salad 27  
wild arugula • trevisano radicchio • endive • pickled red onions • anchovy dressing

grilled cabbage 27  
garbanzo sauce • sicilian green olive salsa verde • prosciutto breadcrumbs

n'amo chopped salad 29  
giardiniera vegetables • sopressata • herb croutons • italian dressing

## PRIMI

squid ink radiatori 38  
marinated mussels • clams • calamari • uni butter • anchovy breadcrumb

spaghetti 35  
smoked manila & razor clams • confit garlic • sorrento preserved lemon • herbs

gramigne verde 31  
romagna sausage ragu • pecorino romano d.o.p

canestri arrabbiata 27  
pepperoncino • tomato and basil

dungeness crab ravioli 41  
saffron butter • english peas • crab oil

## SECONDI

roasted halibut 54  
gazpacho bianco | summer tomato salad

lamb "fra diavolo" 64  
fennel pollen | balsamic peperonata

chicken al limone 37  
caper lemon gremolata • crispy shallots • broccoli rabe

\*dry aged bone ribeye 72  
roman spices • fried potatoes & wild arugula salad

whole fish  
& seafood selection

ASK TO FIND OUT WHAT IS THE SELECTION OF THE DAY

all fishes are served with salsa verde, brown butter garlic emulsion, puttanesca sauce, salmoriglio.

N'AMIO