

## crudi

**RAW YELLOWTAIL** 18  
olio di zenzero & pickled red onion

**DIVER SCALLOP** 15  
black truffle, pea & aleppo

**TUNA 'SUSCI'** 18  
marinated vegetables & preserved truffle

## primi piatti

**CREAMY POLENTA** 16  
fricassee of truffled mushrooms

**BRAISED SHORT RIBS OF BEEF** 17  
vegetable & farro risotto

**BURRATA** 16  
eggplant puree, black garlic, basil oil

**BRAISED OCTOPUS** 20  
artichoke, garbanzo, confit tomato

**BEEF SHIN** • 18  
crispy sweetbreads, smoked carrot puree, salsa verde

**CHILLED LOBSTER SALAD** 25  
fava bean, english pea, mache, peperoncino oil

## verdure

**ROASTED BEET SALAD** 16  
shaved vegetables, ricotta & beet vinaigrette

**MARKET SALAD** 15  
truffle pecorino, micro breakfast radish, saba vinaigrette

**ROASTED BABY CARROTS** 14  
carrot-lime puree, puffed grain, olive crumb

**GARLIC ROASTED ARTICHOKES** 16  
sunchoke puree, lavender-honey agrodolce

**ROASTED MUSHROOMS** 15  
tomato glaze & thyme

**ASPARAGUS** 15  
charred asparagus, smoked egg yolk, white asparagus  
vinaigrette, ciabatta tuille



• Philadelphia Signature

consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

paste

<b>SPAGHETTI</b> tomato & basil	22
<b>SHORT RIB &amp; BONE MARROW AGNOLOTTI</b> garlic chip & horseradish	25
<b>SQUID INK LINGUINE</b> seafood ragout & herbed bread crumbs	28
<b>DUCK &amp; FOIE GRAS RAVIOLI</b> marsala reduction	27
<b>TAGLIATELLE BOLOGNESE</b> beef, veal, pork ragu	24
<b>MALFADINE</b> asparagus, morels, watercress puree	24
<b>BASIL GNOCCHI</b> jumbo lump crab, preserved lemon, tarragon	35
<b>CAVATELLI •</b> lamb neck, artichoke, tomato, goat cheese	25
<b>CASUNZIEI</b> english pea, ricotta pecorino, black truffle	23

all pastas are handmade in house

scarpetta

pesce

<b>BLACK COD</b> caramelized fennel & concentrated tomato	35
<b>BRANZINO</b> seafood ragout, brodetto, rutabaga, herbs	33
<b>MARKET FISH</b> chef's seasonal preparation	MP
<b>SEARED SCALLOPS</b> asparagus, morel mushrooms, guanciale, pea tendrils	35

carne

<b>DUCK BREAST</b> spring onion puree, radishes, fava, cipollini onions	29
<b>NIMAN RANCH LAMB PORTERHOUSE •</b> garbanzo puree, artichokes, braised kale	45
<b>VEAL TENDERLOIN</b> gnocchi alla romana, root vegetables & glazed sweetbreads	36
<b>ROASTED CHICKEN</b> sunchoke puree, baby carrots, carrot top pesto, chicken jus	27
<b>FILET MIGNON</b> asparagus, fingerling potatoes, trumpet mushrooms, truffle butter	42

