

ANTIPASTI

ARTISAN CHEESE PLATE

assorted specialty cheeses, quince, seasonal fruit, nuts...13

ANTIPASTO

*salamis, pear mostarda, roasted beet wrapped artisan cheese, marinated olives,
balsamic marinated cipolini onions, gigante beans, baguette...11*

CALAMARI FRITTI

crispy calamari, pickled peppers, basil aioli...10

GAMBERI

prawns, roasted peppers, fennel, orange segments, tarragon, pernod, butter, grilled rosemary bread...14

ZUPPA & INSALATA

ZUPPA del GIORNO

soup of the day

cup...4 bowl...6

PAPPA al POMODORO

tuscan tomato soup, grilled croutons, fresh basil

cup...4 bowl...6

DI CASA

organic baby greens, kalamata olive vinaigrette, gigante beans, pickled onions, fresh mozzarella...7

SUPREMA

organic baby greens, balsamic vinaigrette, goat cheese, roasted tomatoes, pine nuts...8

CAESAR

hearts of romaine, pecorino romano, grilled croutons...8

SPINACHI

wilted baby spinach, warm cherry balsamic dressing, Carlton Farms guanciale, telagio cheese, hazelnuts...8

BEET CARPACCIO

roasted beets, shaved truffles, watercress, capers, truffle vinaigrette, ricotta solata...9

Executive Chef: Marissa Burback

For large parties of six or more 18% gratuity will be added ~ No separate checks

PASTA

CAPELLINI

grape tomatoes, tomato sauce, garlic, basil, fresh mozzarella, extra virgin olive oil...12

DIAVOLO

spaghetti, prawns, bay scallops, yellowfin tuna, calamari, tomato sauce, baby spinach, chili flake...18

BOLOGNESE

rigatoni, traditional Italian bolognese meat sauce, cream, tomatoes...16

GNOCCHI & BRAISED WILD BOAR

*braised wild boar, butternut squash gnocchi, cippolini onions, braising jus, sage,
butternut squash mascarpone...16*

LOBSTER RISOTTO

arborio rice, lobster, shaved truffles, wild mushrooms...24

SECONDI

LASAGNA

housemade spinach pasta, bolognese meat sauce, mascarpone, ricotta, spicy marinara...17

PARMIGIANA

breaded chicken cutlet, spicy marinara, smoked mozzarella, housemade spaghetti...17

FILETTO

grilled filet mignon, veal demi-glace, crispy leeks, grilled asparagus, melted leek whipped potatoes...28

TONNO

*seared yellowfin tuna, confit tomatoes, kalamata olives, extra virgin olive oil, wilted baby spinach, sautéed
fingerlings & roasted garlic...20*

SHORT RIBS

espresso braised beef short ribs, roasted cippolini onions and root vegetables over creamy polenta...23

POLLO

*Moroccan marinated & grilled chicken breast, saffron couscous, braised leg and thigh meat, marcona almonds,
preserved lemons, golden raisins...19*