

## Snacks & Salads

### Olive Oil Tasting 9

Three unique oils imported from Italy served with selection of fresh bread

### Seasonal Soup 6

Ask your server for current selection

### Truffle Arancini 9

Fontina, bacon lardons, thyme, garlic, onion, served over spring pea puree, with pickled red onions

### Meatballs 11

Fresh mozzarella, roasted cherry tomatoes, shaved parmesan

### Little Neck Clams 11

Roasted garlic broth, tomatoes

### Charred Octopus 16

Fingerling potatoes, celery hearts, green onion, frisee, fennel, meyer lemon vinaigrette

### Farro Salad 9

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

### Walnut Peach Salad 9

Spring mix, red onion, goat cheese, fig balsamic vinaigrette

### Baby Arugula Salad 11

Prosciutto, Calabrian chilies, red onion, gorgonzola, roasted cherry tomatoes, black truffle vinaigrette

## Neapolitan Style Pizza

### Fennel Sausage 17

Shaved asparagus, fennel sausage, scallions, ricotta, taleggio, fresh mozzarella

### Tartufo 17

Wild mushrooms, ricotta, goat cheese, fontina, caramelized onions, fresh thyme, truffle oil

### Margherita 14

San Marzano tomatoes, buffalo mozzarella, fresh basil

### Sopressata 16

San Marzano tomatoes, Sopressata, fresh mozzarella, red pepper flakes

### Burrata 17

San Marzano tomato sauce, peperonata, parmesan, topped with fresh burrata

### Prosciutto 17

Ricotta, prosciutto di parma, fontina, fresh mozzarella

## Tuscan Thin Crust Pizza

### Rucola 17

Asiago, fresh mozzarella, fresh arugula, prosciutto, buffalo mozzarella

### Al Sole 16

Lucca fresca, fresh mozzarella, sundried tomatoes, bacon lardons, sautéed spinach

### Melanzana 15

Eggplant, zucchini, red onion, fresh mozzarella, topped with fresh oregano and red pepper sauce

## Boards & Bruschettas

### Meats 14

Chefs selection served with mustard olive tapenade and spicy pickles

### Cheeses 15

Chefs selection of Italian cheeses, seasonal fruit, crostini

### Formaggi Caldo 13

Warm cheese, dried fruits and nuts, served with crostini

### Seasonal Mushroom Bruschetta 11

Gorgonzola-tomato cream, sautéed mushrooms, roasted tomatoes, bosc pears, garlic oil

### Burrata 12

Roasted cherry tomatoes, basil oil on warm salt loaf

### Fried Eggplant Bruschetta 10

Fried eggplant, brussels sprouts, red pepper, caramelized onion, grana padano, frisee, lemon aioli

## Fresh Pasta

### Bucatini 16

Bacon lardons, pecorino fresco, Calabrian chilies

### Testaroli 14

Pesto, sea salt, cracked black pepper

### Fettuccine 14

White wine, garlic sauce, sundried tomatoes, broccoli rabe, buffalo mozzarella

### Pappardelle 16

Wild boar ragu, grana padano

### Gnocchi 15

Black garlic cream, pancetta, green onions, parmesan crisps

### Spaghetti 14

Traditional cacio e pepe pecorino, black pepper

## Meat & Fish

### Bronzino 25

Mediterranean fregola, asparagus, goat cheese, capers, roasted tomato

### Risotto 24

Lemon risotto, spring vegetables, watermelon radish, topped with pan seared scallops

### Pork Tenderloin 24

Royal corona bean ragu

### Duck Breast 26

Grain mix with spring vegetables

### Veal Short Ribs 24

Smokey polenta, shaved asparagus

### Wood Fired Prime Sirloin 26

Fingerling potatoes, garlic butter, summer squash

### Swordfish 25

Sautéed spinach, roasted tomatoes, green beans, summer squash, fennel

## Contorni

### Broccoli Rabe 5

Garlic

### Smokey Polenta 5

Parmesan, rosemary oil

### Roasted Brussels Sprouts 7

Fennel agrodolce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.