

## 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, parmesean, 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 cacao e pepe pecorino, black pepper

## Meat & Fish

### **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

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