

# Charcuterie & Cheese

## Cheese Board | 16

*gorgonzola dolce pecorino rustico montegrappa*

## Meat Board | 15

*prosciutto di parma soppressata hot coppa*

## Meat and Cheese | 23

*chef's selection of two imported cheeses and two hand sliced meats*

# Small Plates

## Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

## Fried Calamari | 15

shaved beets, fresh thyme, lemon aioli, tomato tahini sauce

## Crispy Brussels | 11

parmesan, Calabrian chili aioli

## Fried Eggplant | 13

shaved brussels, red peppers, caramelized onion, lemon aioli, parmesan

## Asparagus | 10

grilled asparagus, lemon zest, handmade ricotta

## Arancini | 12

talleggio, prosciutto, caramelized pears, balsamic reduction

# Pasta

## Bucatini | 18

Calabrian chili cream sauce, bacon lardons, asiago

## Pappardelle | 19

wild boar ragu, grana padano

## Testaroli | 16

pesto, sea salt, parmesan

# Salads

## Kale Caesar | 12

crostini crouton, parmesan, balsamic-caesar dressing

## Roasted Beet | 13

baby arugula, roasted beets, goat cheese, berries, fried prosciutto, ginger-cranberry vinaigrette

## Baby Arugula | 12

arugula, red onion, prosciutto, roasted cherry tomato, gorgonzola, chili truffle vinaigrette

## Burrata | 13

roasted cherry tomatoes, basil oil, balsamic reduction, salt loaf

## Octopus | 17

charred octopus, arugula, herb roasted potatoes, meyer lemon vinaigrette,

## Vegetable Board | 15

grilled eggplant, zucchini, asparagus, brussels sprouts, arugula pesto, fresh baked bread

## Gnocchi | 18

black garlic cream sauce, pancetta, scallions, parmesan tuille

## Radiatore | 17

spinach radiatore, san marzano tomato sauce, ricotta

# Pizza

## Neapolitan

### Margherita | 16

buffalo mozzarella, san marzano tomato sauce, fresh basil, extra virgin olive oil

### Tartufo | 18

fontina, goat cheese, ricotta, fresh thyme, wild mushrooms, caramelized onion, truffle oil

### Sausage | 17

smoked mozzarella, ricotta, sausage, scallions, shaved asparagus

### Soppressata | 16

fresh mozzarella, san marzano tomato, hand sliced soppressata, chili flakes

## Tuscan Thin Crust

### Rucola | 18

asiago, fresh mozzarella, garlic oil, topped with buffalo mozzarella, arugula, prosciutto di parma

### Short Rib | 18

fontina, smoked mozzarella, braised short ribs, shishito peppers

### Brussels | 17

fresh mozzarella, goat cheese, bacon lardons, shaved brussels, roasted red peppers, caramelized onions, basil pesto

### Porchetta | 18

smoked mozzarella, asiago, garlic oil, herb stuffed pork, pistachios, arugula in a truffle chili vinaigrette

## Assaggio

Seasonally inspired tasting menu, available for the whole table.

Ask your server for more details!

*45 per person*

*Optional wine pairing | 25 per person*

# Mains

## Bronzino | 28

citrus herb stuffed, caramelized parsnip puree, basil pesto

## Diver Scallops | 28

handmade spaghetti, white wine garlic sauce, scallion butter, charred lemon, fresh tarragon

## Risotto | 23

chef's selection of seasonal ingredients

## \*Wood Fired Sirloin | 30

parsnip puree, herb roasted potatoes, citrus gremolata, gorgonzola, balsamic reduction

## Braised Short Ribs | 28

creamy polenta, roasted shishito peppers, fried shallot, chili glaze

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