

Snacks & Salads

Olive Oil Tasting 9

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

Sweet Potato Bisque 6

Roasted sweet potato, red pepper flakes, basil oil

Pizza Bianca 10

Baked pizza dough, brushed with garlic oil, rosemary, and parmesan, cut into strips, served with burrata cheese, and pepperonata

Charred Octopus 15

Red potato, celery hearts, green onion, meyer lemon vinaigrette

Farro Salad 9

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

Heirloom Carrot Salad 9

Farro, arugula, goat cheese, honey almond dressing

Little Neck Clams 11

Tomato broth, pancetta, garlic, Calabrian chilies

Meatballs 11

Fresh mozzarella, roasted cherry tomatoes, shaved parmesan

Arancini 9

Taleggio, basil, seasonal squash, risotto, asparagus, pesto

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

Brussels Sprout 15

San Marzano tomatoes, lucca fresca, fresh mozzarella, pancetta, brussels sprouts

Prosciutto 17

Ricotta, prosciutto di parma, fontina, fresh mozzarella

Burrata 17

Pesto, Roma tomato, prosciutto di parma, burrata

Rucola 17

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

Melanzana 14

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

Boards & Bruschettas

Meats 14

Coppa, prosciutto di parma, sopressata, seasonal fruit, crostini

Cheeses 15

Chef's selection of Italian cheeses, seasonal fruit, crostini

Buffalo Mozzarella 11

Buffalo mozzarella, seasonal vegetable, pesto

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, basil oil

Fresh Pasta

Bucatini 16

Bacon lardons, pecorino fresco, Calabrian chilies

Testaroli 14

Pesto, sea salt, cracked black pepper

Fettuccine 17

Snow crab claw, heirloom tomato, saffron cream, lemon zest

Pappardelle 16

Wild boar ragu, grana padano

Gnocchi 15

Black garlic cream, pancetta, green onions, parmesan crisps

Spaghetti 14

Amatriciana sauce, pancetta, red pepper flakes

Meat & Fish

Bronzino 24

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

Risotto 22

Shrimp, green chilies, lobster mushroom, basil oil, grana padano

Venison Osso Bucco 25

Butternut squash risotto

Chilean Sea Bass 25

Parsnip and butternut squash puree, zucchini noodles, meyer lemon vinaigrette

Pan Seared Scallops 25

Cider glaze, saffron parsnip, lemon-oregano jam, heirloom carrots

Duck Breast 26

Sweet potato mash, kale, white balsamic cherry reduction

Wood Fired Prime Sirloin 25

Sunchoke puree, red wine reduction, balsamic

Contorni

Farro 5

Roasted tomato, basil oil

Smokey Polenta 5

Parmesan, rosemary oil

Grilled Asparagus 7

Toasted almond, meyer lemon zest

Roasted Squash & Kale 6

Shaved grana padano

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