

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, ricotta

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, fresh 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 fennel slaw, caramelized parsnip, basil pesto, zucchini

Diver Scallops | 28

handmade spaghetti, roasted pepper garlic sauce, spinach

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.*