

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

Bruschetta | 12

handmade focaccia, lemon ricotta, grilled asparagus, arugula, balsamic reduction

Eggplant Meatballs | 13

zucchini noodle, fresh tomato sauce, buffalo mozzarella

Salads

Kale Caesar | 12

kale, radicchio, crostini crouton, parmesan, balsamic-caesar dressing

Spring Vegetable Panzanella | 13

radicchio, asparagus, cucumber, farro, hazelnuts, grilled salt loaf crouton, basil tahini dressing

Baby Arugula | 12

arugula, red onion, prosciutto, roasted cherry tomato, gorgonzola, garlic herb 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

Pasta

Bucatini | 18

Calabrian chili cream sauce, bacon lardons, asiago

Pappardelle | 19

pappardelle pasta, wild boar ragu, grana padano

Testaroli | 16

grilled pasta, pesto cream sauce, sea salt, parmesan

Gnocchi | 18

handmade potato gnocchi, black garlic cream sauce, pancetta, scallions, parmesan tuille

Carbonara | 17

radiatore pasta, nduja salumi, egg, grana padano

Pizza

Neapolitan

Margherita | 15

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

Fresco | 17

ricotta, parmesan, lemon zest, garlic oil, fresh basil, thyme, rosemary, arugula

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

cauliflower puree, pickled beets, fried prosciutto, fresh herb oil

Risotto | 23

chef's selection of seasonal ingredients

*Wood Fired Sirloin | 30

carrot puree, asparagus, shaved gorgonzola, red wine 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.*