

Charcuterie & Cheese

Cheese Board | 16

gorgonzola dolce pecorino rustico montegrappa

Meat and Cheese | 23

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

Owner's Board | 22

Owner's selection of imported cheeses, hand sliced meats, & select produce from our farm served with fougasse bread, handmade jams, & fresh fruit

Salads

Kale | 12

radicchio, crostini crouton, parmesan, balsamic-caesar dressing

Gem | 13

crispy chickpeas, pepperoncini, soppressata, shaved pecorino, basil tahini dressing

Arugula | 13

red onion, prosciutto, salt loaf crouton, shaved gorgonzola, zucchini, roasted shishito peppers, garlic herb vinaigrette

Small Plates

Eggplant Meatballs | 13

zucchini noodle, fresh tomato sauce, buffalo mozzarella

Fried Calamari | 15

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

Crispy Brussels | 11

parmesan, chili vinaigrette, Calabrian chili aioli

Fried Eggplant | 13

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

Tuscan Bruschetta | 12

buffalo mozzarella, prosciutto, arugula, EVOO, herb panko

Burrata | 13

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

Vegetable Board | 15

seasonal vegetables served with basil pesto & grilled focaccia bread

Octopus | 17

nduja, citrus fregola salad, green romesco, panko

Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

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

Duck Confit | 18

smoked mozzarella, braised duck, fresh figs, balsamic reduction

Sweet Potato | 17

ricotta, fresh mozzarella, shaved potato & sweet potato, fresh rosemary

Burrata | 18

basil pesto, eggplant, roasted squash, fresh burrata, thyme

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

roasted cherry tomato fregola, spinach, citrus herb oil

Diver Scallops | 28

sweet potato puree, roasted artichoke, pancetta lemon cream sauce

Risotto | 23

chef's selection of seasonal ingredients

*Wood Fired Sirloin | 30

rosemary mashed potatoes, crispy brussels, peppercorn dijon, charred scallion

Duck Agnolotti | 27

stuffed agnolotti pasta with braised duck, fresh herbs in a roasted squash sauce

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