

Small Plates

Eggplant "Meatballs" | 13

zucchini noodle, tomato sauce, buffalo mozzarella, herb panko

Fried Calamari | 15

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

Burrata | 13

roasted cherry tomatoes, basil oil, balsamic reduction, ciabatta

Fried Eggplant | 13

shaved brussels, red peppers, caramelized onion, lemon aioli

Tuscan Bruschetta | 13

handmade soft cheese, prosciutto, arugula, herb panko

Octopus | 17

nduja, pesto fregola, fried carrot

Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

Crispy Brussels | 11

parmesan, chili vinaigrette, Calabrian chili aioli

Boards

Cheese | 16

montegrappa gorgonzola dolce pecorino rustico

Owner's | 23

owner's pick of his favorite imported Italian cheeses & meats

Meat & Cheese | 23

chef's selection

Vegetable | 16

served with focaccia and basil pesto

Assaggio

Seasonally inspired tasting menu, available for the whole table.

Must have 4 or more people, ask your server for details!

45 per person, optional wine pairing | 25 per person

Salads

Gem | 13

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

Kale | 12

radicchio, crostini crouton, parmesan, balsamic-caesar dressing

Arugula | 13

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

Pasta

Testaroli | 16

pesto cream, sea salt, cracked black pepper, parmesan

Bucatini | 18

Calabrian chili cream sauce, bacon lardons, parmesan tuille

Carbonara | 17

radiatore pasta, nduja, egg, grana padano

Pappardelle | 19

wild boar ragu, grana padano

Gnocchi | 18

black garlic cream sauce, pancetta, scallions, parmesan tuille

Pizza

Neapolitan Style

Margherita | 15

buffalo mozzarella, san marzano tomato, fresh basil, EVOO

Tartufo | 18

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

Sausage | 17

ricotta, smoked mozzarella, scallions, shaved asparagus, mild sausage

Soppressata | 16

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

Tuscan Thin Crust

Duck Confit | 18

cranberry puree, fontina, butternut squash, braised duck, balsamic reduction, arugula

Montegrappa | 17

san marzano tomato sauce, garlic oil, sea salt, oregano, shaved montegrappa

Rucola | 18

garlic oil, asiago, fresh mozzarella topped with prosciutto, arugula, buffalo mozzarella, EVOO

Squash | 17

butternut squash puree, pancetta, shishito peppers, basil pesto, smoked mozzarella

Mains

Bronzino | 28

pesto zucchini noodles, fregola, cranberry vinaigrette

Duck Agnolotti | 27

stuffed pasta with braised duck, red wine reduction, squash sauce

Diver Scallops | 28

sweet potato puree, artichoke, butternut squash, pancetta lemon cream sauce

Risotto | 23

Chef's selection of seasonal ingredients

*Wood Fired Sirloin | 30

rosemary mashed potatoes, crispy brussels, peppercorn dijon, crispy carrots