

starters

CRISPY BRUSSELS | 13

sweet chili & honey glaze,
golden raisins, toasted almonds

MEATBALLS | 15

n'duja tomato sauce, herb pesto, shaved
parmesan, fried basil

BURRATA | 14

roasted cherry tomatoes, basil oil,
balsamic reduction, ciabatta

ARANCINI | 15

fried risotto balls stuffed with nduja, toma
cheese, served with calabrian chili aioli,
pickled red onion

CALAMARI | 15

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

MUSSELS | 16

leek & fresh herb white wine broth, crispy
pancetta, grilled bread

CHEESE BOARD | 23

3 artisanal cheeses, candied nuts, grapes,
fig preserves, crostini

FRIED EGGPLANT | 12

shaved brussels, bell peppers, caramelized
onion, lemon aioli

salads

TUSCAN SALAD | 15

spring mix, crispy chickpeas,
pepperoncinis, soppressata, shaved grana
padano, creamy gorgonzola dressing

TOMATO PANZANELLA SALAD | 15

arugula, mozzarella, heirloom tomato,
rustic bread, cucumber, scallion vinaigrette

KALE CAESAR SALAD | 13

kale, salt loaf crostini-cROUTONS, shaved
parmesan, balsamic-caesar dressing

fresh pasta

GNOCCHI | 20

black garlic cream sauce, pancetta,
scallions, parmesan crisp

SHORTRIB RIGATONI | 26

homemade pasta, braised short rib, cherry
tomato, scallion, tomato blush sauce,
pecorino romano

CRAB MAFALDINE | 26

mafaldine pasta, red bell pepper cream
sauce, lump crab, basil breadcrumbs

BUCATINI | 22

amatriciana sauce, pancetta, tomato, chili,
grana padano

PAPPARDELLE | 25

wild boar ragu, grana padano

neapolitan pizza

MARGHERITA | 16

fresh mozzarella, san marzano tomato,
fresh basil, EVOO

TARTUFO | 19

asiago, ricotta, goat cheese, mushrooms,
caramelized onion, truffle oil, fresh thyme

SAUSAGE | 19

ricotta, smoked mozzarella, scallions,
zucchini, sausage, caramelized onions

SOPPRESSATA | 19

asiago, san marzano tomato, shishito
peppers, hand sliced soppressata, chili
flakes

thin crust pizza

HEIRLOOM TOMATO | 18

basil pesto, fresh mozzarella, prosciutto,
roasted tomato, balsamic reduction,
pecorino romano

RUCOLA | 19

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

BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 21

braised short rib, asiago, shishito peppers,
red onion, pepperoncinis, calabrian chili
ranch

mains

WOOD FIRED STRIP STEAK | 35

seasonal vegetable, peppercorn sauce,
herb butter

SALMON | 28

citrus salad, radish, sweet potato puree,
salsa verde, spicy honey

BONE-IN PORK CHOP | 30

marinated heritage pork chop, grilled
zucchini, au jus, salsa verde, pea shoots

DIVER SCALLOPS | 32

sweet potato puree, seasonal vegetable,
thyme pancetta cream sauce, herb panko

chef's tasting

menu | 55 per person

6 course chef's seasonal
tasting menu for parties of 4+
served family style

