

# starters

## CRISPY BRUSSELS | 14

sweet chili & honey glaze,  
golden raisins, toasted almonds

## MEATBALLS | 15

'nduja tomato sauce, herb pesto, shaved  
parmesan, fried basil

## BURRATA | 15

roasted cherry tomatoes, basil oil,  
balsamic reduction, focaccia

## ARANCINI | 15

pesto, smoked mozzarella, calabrian chili  
aioli, pea shoots

## CALAMARI | 16

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

## MUSSELS | 16

leek & fresh herb white wine broth,  
nduja, grilled bread

## CHEESE & MEAT BOARD | 24

seasonal selection of cheeses, prosciutto,  
hard salumi, candied nuts, grapes,  
preserves, olives, crostini, seasonal fruit

## FRIED EGGPLANT | 13

shaved brussels, bell peppers,  
caramelized onion, lemon chive aioli

# salads

## TUSCAN SALAD | 15

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

## VINEYARD SALAD | 15

arugula, dried fig, goat cheese, farro,  
roasted grape vinaigrette, toasted almonds

## KALE CAESAR SALAD | 14

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

# fresh pasta

## BLACK GARLIC GNOCCHI | 24

black garlic & pancetta cream sauce,  
scallions, parmesan crisp

## SHORTRIB RIGATONI | 28

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

## CRAB MAFALDINE | 27

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

## BUCATINI | 24

'nduja vodka sauce, lemon zest, pecorino  
romano, roasted cherry tomato

## WILD BOAR RAVIOLI | 27

basil ricotta stuffed ravioli, wild boar ragu,  
grana padano

## CORN TAGLIATELLE | 24

sweet corn carbonara, swiss chard,  
pancetta, pecorino romano, cured egg yolk

# neapolitan pizza

## MARGHERITA | 17

fresh mozzarella, san marzano tomato,  
fresh basil, EVOO

## TARTUFO | 20

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

## SAUSAGE | 21

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

## SOPPRESSATA | 20

asiago, san marzano tomato, shishito  
peppers, soppressata, chili flakes, oregano

# thin crust pizza

## ARTICHOKE | 22

ricotta, asiago, artichoke hearts, arugula,  
spring garlic vinaigrette, culatello, basil  
ricotta

## RUCOLA | 19

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

## BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

## SHORTRIB | 22

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

# mains

## WOOD FIRED STRIP STEAK | 36

seasonal vegetable, roasted garlic steak  
sauce, roasted tomato butter, pink  
peppercorn

## SALMON | 29

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

## BONE-IN PORK CHOP | 32

fried sage, rosemary mashed potato, bacon  
braised swiss chard, brandy au jus sauce

## DIVER SCALLOPS | 34

sweet potato puree, seasonal vegetable,  
'nduja breadcrumb, chive cream sauce, herb  
oil

## LAMB CHOPS | 42

10 oz chops, grilled zucchini, rosemary  
mashed potato, vincotto, fennel, radish

# chef's tasting

menu | 55 per person

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

