

## 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

### CACIO E PEPE ARANCINI | 15

pecorino romano, black pepper, asiago  
brown butter sage aioli

### 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,  
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 | 16

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

### KALE CAESAR SALAD | 15

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

## fresh pasta

### GNOCCHI | 25

black garlic cream sauce, scallions, pancetta,  
parmesan crisp

### SHORTRIB RIGATONI | 28

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

### TRUFFLE MAFALDINE | 27

mafaldine pasta, truffle carbonara sauce,  
pancetta, wild mushroom, fresh herbs,  
pecorino romano

### BUCATINI | 25

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

### WILD BOAR RAVIOLI | 28

basil ricotta stuffed ravioli, wild boar ragu,  
grana padano

### KALE GNOCCHI | 25

caramelized onion & squash sauce, pancetta,  
swiss chard, pecorino romano, parmesan crisp

## neapolitan pizza

### MARGHERITA | 18

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

### WILD ROSEMARY | 22

san marzano tomato, prosciutto, wild  
rosemary cheese, arugula, lemon 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, peppercorn steak  
sauce, caramelized onion & fennel butter

### 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 | 35

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

### STRIPED BASS | 35

tomato carrot velouté, roasted cauliflower,  
fennel carrot salad, tarragon

## chef's tasting

menu | 55 per person

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

