

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

CORN ARANCINI | 15

pecorino romano, tarragon, calabrian
chili aioli, micro basil

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 | 25

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,
grana padano

salads

TUSCAN SALAD | 16

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

ORCHARD SALAD | 16

arugula, peach, goat cheese, prosciutto, lemon
vinaigrette, toasted pistachio

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 | 29

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

MAFALDINE | 27

mafaldine pasta, corn carbonara sauce,
pancetta, fresh herbs, pecorino romano,
cured egg yolk

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

CRAB SPAGHETTI | 28

spinach spaghetti, lump crab meat, cherry
tomatoes, scallion cream, ‘nduja breadcrumb

neapolitan

pizza

MARGHERITA | 19

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 | 21

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

thin crust

pizza

CORN | 22

nduja vodka sauce, prosciutto, tomato,
vampire slayer cheese, asiago, basil ricotta,
arugula

RUCOLA | 20

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

BIANCO | 18

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 | 33

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

SHRIMP RISOTTO | 28

spinach risotto, cherry tomato, zucchini, pea
tendrils

chef's tasting

menu | 55 per person

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

