

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
- CHEESE & MEAT BOARD | 25**
seasonal selection of cheeses, prosciutto, salumi, candied nuts, grapes, preserves, olives, crostini, fresh fruit

FRIED EGGPLANT | 14
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
- FIELD CHOPPED SALAD | 24**
arugula, tomato basil vinaigrette, corn, snap peas, cherry tomato, pecorino romano, pan roasted shrimp
- KALE CAESAR SALAD | 15**
kale, salt loaf crostini-croutons, shaved parmesan, balsamic-caesar dressing

EXECUTIVE CHEF WILL LANGLOIS

fresh pasta

- GNOCCHI | 25**
black garlic cream sauce, scallions, parmesan crisp, pancetta
- 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
- SHORTRIB RIGATONI | 29**
homemade pasta, braised short rib, cherry tomato, scallion, tomato blush sauce, pecorino romano

salads add ons

- PAN SEARED SALMON | 12**
- DIVER SCALLOPS | 12**
- GRILLED SHRIMP | 12**
- GRILLED CHICKEN BREAST | 8**
- BURRATA | 8**

BUTTERFLY PEA LAVENDER LEMONADE | 6
lavender syrup, lavender tea, butterfly pea, lemon

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

lunch

all lunch items are served with rosemary pecorino fries, or a side salad of your choice

- PROSCIUTTO MELT | 17**
fresh mozzarella, arugula, red onion, cherry tomato, chili oil, balsamic reduction
- SMOKED CHICKEN SANDWICH | 16**
smoked mozzarella, herb mayo, cucumber, arugula
- GARLIC KNOT CHICKEN PARM SLIDERS | 18**
2 handmade garlic knots, fried chicken, asiago, chili mayo, tomato sauce
- HEIRLOOM TOMATO BLT | 17**
porchetta, lettuce, basil aioli, ciabatta
- CRISPY EGGPLANT SANDWICH | 16**
fried eggplant, lemon chive aioli, burrata, arugula
- GRILLED FLANK STEAK SANDWICH | 21**
herb mayo, arugula, goat cheese, roasted tomatoes, salsa verde, ciabatta

