



Dinner

SAVORY SPREADS TO ACCOMPANY YOUR ARTISANAL BREAD BASKET

CHICKPEAS Extra virgin, cracked black peppercorns	5	SICILIAN CAPONATA Eggplant stew, olives, tomato, capers	6
BUFFALO RICOTTA Roasted garlic, lemon zest, extra virgin, rosemary	7	STEWED BORLOTTI BEANS Pecorino cheese, extra virgin, fennel pollen	5
GREEN OLIVE Basil, extra virgin, lemon juice	6	SHARING PLATTER OF FIVE	14
		GLUTEN-FREE BREAD BASKET	3

TABLE SNACKS

OVEN ROASTED MIX OLIVES Garlic, rosemary, citrus, Marcona almonds	6	BRICK OVEN WHITE FOCACCIA Pecorino Romano, extra virgin, rosemary, garlic	8
TUSCAN CHICKEN LIVER PATÉ Toasted almonds, chives, green tomato jam	9	RISOTTO ARANCINI Taleggio cheese, mushrooms, red pepper fondue	9

SHAREABLES

COLD		CAESAR SALAD	12
BRUSCHETTA GORGONZOLA CHEESE Speck prosciutto, candied celery, balsamic, roasted pear	12	Romaine hearts, Parmesan shaves, pulled croutons, anchovies, hardboiled egg	
BUFFALO BURRATA Parma prosciutto, pesto, roasted Portobello mushroom, cherry tomatoes	18	SALAD ADD ONS	
TRADITIONAL VEAL TONNATO Roasted veal slices, tuna capers sauce, arugula, Reggiano	14	Grilled Octopus	8
ROASTED ARTICHOKE HEART Marinated roasted bell peppers, Ligurian black olives	14	Grilled Chicken Breast	9
YELLOWFIN TUNA CRUDO Pepper anise encrusted, anchovy sauce, fennel, orange	18	Blackened Gulf Shrimp	12
MIX CHARCUTERIE BOARD Italian mix cured sliced meat and cheese assortment, house condiments	22	HOT	
ROASTED BEETS SALAD Goat cheese, oranges, citrus, Mache salad, crispy sweet onions	13	CHARRED OCTOPUS	14
		Broccoli sauce, Italian bacon, leeks ragù, roasted cherry tomatoes	
		ROASTED LAMB RAGÙ	16
		Rosemary, garlic white wine, creamy polenta, served tableside on a wooden board	
		TEMPURA SQUASH BLOSSOMS	15
		Ricotta, black truffle, fava beans, mushrooms, smoked bacon	
		BORLOTTI BEAN SOUP	9
		Potatoes, carrots, rosemary, extra virgin, tomato, goat cheese bread	

HOUSE MADE FRESH PASTA

SPINACH FETTUCCINE Duck ragù, porcini, rosemary, red wine, crispy onions	16
SQUID INK CAVATELLI Cherry tomatoes, shrimp, mussels, calamari, scallops, basil	22
LINGUINE CLAMS Neapolitan-style, little neck clams, basil, touch of San Marzano tomato	19
GARGANELLI House made sausage and leeks ragù, mascarpone, black truffles	16
SPAGHETTI CACIO E PEPE Pecorino, butter, black pepper, poached egg	15
PAPPARDELLE SHORT RIB RAGÙ Pancetta, Cremini mushrooms, red wine, Reggiano	16
TAGLIATELLE POMODORO Crushed San Marzano tomatoes, fresh basil, extra virgin olive oil	14
ADD ON	
House Made Grilled Italian Sausage	7
Tomato Braised Giant Meatball	7
GLUTEN-FREE PASTA	4

FISH AND MEAT ENTRÉES

GRILLED BRANZINO Broccoli emulsion, roasted cherry tomatoes, black olives	22
RED FISH MILANESE Swiss chard, butter lemon caper sauce, fingerling potatoes	26
BRAISED VEAL OSSOBUCO Gremolata tomato, red wine, turned vegetables, fingerling potatoes	29
BRICK OVEN ROASTED CHICKEN Charred lemons, stewed fennel, Applewood smoked bacon	18
GRILLED SIRLOIN STEAK Salsa verde, Tuscan baked beans, grilled asparagus, red wine caramel	19

SIDES 7 EACH

- Mashed Potatoes
- Braised Swiss Chard
- Tuscan Baked Beans
- Roasted Mushrooms Ragù
- Fingerling Potatoes
- Grilled Asparagus
- Tomato Braised Giant Meatball
- House Made Grilled Italian Sausage

OUR BRICK OVEN NEAPOLITAN-STYLE PIZZA

BIANCA AROMATICA Mozzarella, Fontina cheese, roasted Portobello mushrooms, Speck, caramelized shallots	15	SALUMERIA San Marzano tomato, mozzarella, sopressata, Coppa, Parma Prosciutto, fennel sausage	16	ADD ON	
MARGHERITA NAPOLI San Marzano tomato, mozzarella, basil, extra virgin olive oil	14	PESTO San Marzano tomato, basil pesto, roasted eggplant, goat cheese, fingerling potatoes	15	Parma Prosciutto – Sausage – Speck – Sopressata Spicy Salami Pepperoni	7
SEAFOOD MARE San Marzano tomato, calamari, shrimp, mussels, anchovies, basil, olives, capers, cherry tomatoes	18	SALAME PICCANTE PEPPERONI San Marzano tomato, mozzarella, basil, extra virgin olive oil, spicy salami pepperoni	16	Buffalo Mozzarella – Fontina – Smoked Mozzarella Goat cheese	6
				Artichokes – Portobello Mushrooms Roasted Eggplants	5
				GLUTEN-FREE PIZZA	4

*Consuming raw or uncooked meat, shellfish, poultry, fish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% Service Charge will be added to parties of 6 or more.