

Antipasti

Polpetta di Pollo	15
Chicken Meatball, Roasted Garlic, Red Wine, Pomodoro Sauce, Parmesan	
Bruschetta	14
Heritage Cherry Tomato, Wild Garlic, Lemon, Grana Padano, Sourdough Toast	
Olive Calde	8
Warm Mediterranean Olives, Olive Oil, Lemon, Rosemary	
Cozze Affumicate	20
Mussels, Smoked Jalapeno Broth, Grilled Focaccia	
Gamberi Alla Sambuca	20
Prawns, Sambuca, Lemon, Garlic, Butter Sauce	
Ricotta Montata	13
Whipped Ricotta, Apricot Preserve, Sourdough Toast	
Arancine	13
Risotto balls, Green Pea, Bocconcini, Pomodoro Sauce	
Pepperoncini	14
Charred Shishito Peppers, Lemon, Feta	
Calamari & Patate	20
Calamari & Patata, Thyme Aioli, Charred Lemon	
Prosciutto E Melone	20
24 Month Aged Prosciutto di Parma, Basil, Melon Relish, Shaved Parmesan, Honey	
Carpaccio Di Manzo	23
Peppercorn Crusted Beef Tenderloin, Thyme Aioli, Parmesan Crisp, Crispy Capers, Charred Lemon, Sourdough Toast	

Insalata

Caesar Classic	16
Roasted Garlic, Lemon, Vinaigrette, Toasted Parmesan Crumb	
Caprese Burrata*	27
Tomato, Burrata, Olives, Lemon Pistachio Pesto	
Barbabietola Arrosto	18
Roasted Beets, Arugula, Whipped Ricotta, Candied Pumpkin Seeds, Honey Truffle Vinaigrette	
Zucca Saltata	18
Crispy Maple Butternut Squash, Honey Crisp Apple, Baby Gem Greens, Sundried Cranberry, Goat Cheese, Sunflower Seed, Fresh Herb Vinaigrette	

Pasta/Primo

Bosciaola	22
Thyme Roasted Mushrooms, Mushroom Tartufata, Rigatoni, Arugula, Parmigiano Reggiano	
Pasta Al Limone	22
Lemon, Butter, Cream, Crispy Garlic Crumb	
Ragu di Manzo	28
Slow-Braised Beef, Red Wine Pomodoro Sauce, Tagliatelle	
Gnocchi con Salsiccia	26
Housemade Spicy Italian Sausage, Spinach, Roasted Garlic Brown Butter, Fried Sage	
Vongole Rosse	30
Clams, Pomodoro sauce, Garlic, Anchovies, Chili Flakes	

Secondi

Scottadito	40
Lamb Lollipops, Garlic Yogurt Crema, Rosemary Potato, Crispy Chickpea, Mint Vinaigrette	
Brasato Di Manzo	38
Braised Beef Short Rib, Red Wine Jus, Smoke Provolone Polenta, Roasted Carrots	
Pollo Alla Cacciatora	32
Chicken Thigh, Mushrooms, Peppers, Onions, Olive, Potato, Red Wine Pomodoro Sauce	
Salmone Uva Rossa	34
Salmon, Beluga Lentils, Corn Salsa, Honey Roasted Red Grapes	
Parmigiana di Vitello	40
Veal Chop, Breaded, Fried, Pomodoro, Smoked provolone, Parmesan	
Bistecca (Friday & Saturday Night)	125
20 oz Bone-In Porter House, Brandied Cream Mushrooms, Charred Broccoli, Roasted Rosemary Potatoes	

Contorni

Patate Al Rosmarino	8
Rosemary Potatoes, Thyme Aioli	
Pasta Rossa O Bianco	10
Pasta Red or White Sauce	
Broccoli Arrostiti	12
Charred Broccoli, Calabrian Chili Aioli, Garlic Chips	
Funghi al Brandy	8
Sautéed Mushrooms with Garlic, Cream, Brandy	