

**SALUMI E FORMAGGI**

1 FOR \$8, 3 FOR \$20  
5 FOR \$32

**SALUMI**

SOPPRESSATA  
GENOA SALAMI  
SPECK  
PROSCIUTTO DI PARMA

**FORMAGGIO**

PARMIGIANO REGGIANO  
PECORINO DI FOSSA  
CACIO AL TARTUFO  
DOP GORGONZOLA DOLCE  
ASIAGO PRESSATO  
MANCHEGO  
FONTINA

**SMALL PLATES**

MARINATED OLIVES 8

**BURRATA 14**  
RED AND YELLOW CHERRY TOMATOES,  
WOOD FIRED FLAT BREAD

**ARANCINI 13**  
RISOTTO BALLS OF THE DAY

**MEATBALLS 13**  
SAN MARZANO TOMATO & PARMIGIANO

**WOOD FIRED  
ROSEMARY WINGS 16**  
BLUE CHEESE DIPPING SAUCE (8 PC)

**SHRIMP SCAMPI 16**  
GRILLED COUNTRY BREAD

**CALAMARI FRITTI 16**  
SAN MARZANO TOMATO SAUCE

**BAKED RICOTTA 13**  
OLIVE OIL, SEA SALT, THYME,  
BLACK PEPPER & WOOD FIRED FLATBREAD

**MARKET SIDES**

2 FOR \$16

TRUFFLE FRIES 8

SAUTEED SPINACH 8  
GARLIC, OLIVE OIL

SAUTEED BROCCOLI RABE 9  
GARLIC, OLIVE OIL, LEMON JUICE

ROASTED CAULIFLOWER 9  
SHALLOTS, PARMIGIANO

ROSEMARY NEW POTATOES 8

MASHED POTATOES 8

ROASTED BRUSSELS SPROUTS 9  
PANCETTA & BALSAMIC REDUCTION

ROASTED BUTTERNUT SQUASH 9  
BALSAMIC REDUCTION

CAPONATA 9

**INSALATE**

**MESCLUN** CHERRY TOMATOES, SHAVED CARROTS, RED WINE VINAIGRETTE ..... 12

**CAESAR** HOUSEMADE CROUTONS, SHAVED PARMIGIANO ..... 13

**ARUGULA** SHAVED PARMIGIANO, PICKLED ONION, LEMON DRESSING ..... 13

**ENDIVE** WATERCRESS, MESCLUN, PEAR, CRUMBLLED BLUE CHEESE, WALNUTS,  
CREAMY BALSAMIC DRESSING ..... 14

ADD GRILLED CHICKEN (\$5) SALMON (\$12) SHRIMP (\$7) BURRATA (\$5)

**Pizza**

FORNO A LEGNA - WOOD FIRED OVEN

**MARGHERITA** SAN MARZANO TOMATO, MOZZARELLA, BASIL ..... 17

**MEATBALL** SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, THYME ..... 18

**RUCOLA** SAN MARZANO TOMATO, MOZZARELLA, CHERRY TOMATO, ARUGULA ..... 18

**TARTUFO** TRUFFLE CREAM, TRUFFLE OIL, MUSHROOM, SPECK (SMOKED PROSCIUTTO) ..... 19

**AMATRICIANA** SAN MARZANO TOMATO, MOZZARELLA, PANCETTA, RED ONIONS,  
CHILI FLAKES, BASIL ..... 19

**BRUSSELS SPROUTS** MOZZARELLA, PANCETTA, PARMIGIANO ..... 19

**VERDURE** SAN MARZANO TOMATO, MOZZARELLA, MUSHROOMS, SPINACH,  
ROASTED RED PEPPER, OLIVES ..... 19

ADD BURRATA (\$5), SPICY SALAMI OR PROSCIUTTO (\$5), ARUGULA (\$2)  
SUB VEGAN CHEESE (\$3)

**PASTA**

**SPAGHETTI POMODORO** SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO ... 18

**PENNE ALLA VODKA** SAN MARZANO TOMATO & CREAM ..... 19

**LINGUINI VONGOLE** LITTLE NECK CLAMS, WHITE WINE, OLIVE OIL, CHILI FLAKES ..... 20

**ORECCHIETTE** PORK & FENNEL SAUSAGE, BROCCOLI RABE, BASIL PESTO ..... 19

**FUSILLI BOLOGNESE** VEAL AND BEEF RAGU, PARMIGIANO REGGIANO ..... 20

ADD BURRATA (\$5), RICOTTA (\$2)

**PASTA FRESCA**

**HOUSE - MADE LASAGNE** WITH BEEF & VEAL BOLOGNESE RAGU ..... 21

**HOUSE - MADE PAPARDELLE** BRAISED PORK RAGU, PARMIGIANO ..... 20

**HOUSE - MADE GNOCCHI** SAN MARZANO TOMATO, CHERRY TOMATOES ..... 20

**SECONDI ENTREE**

**WOOD FIRED FREE-RANGE CHICKEN** BROCCOLI RABE, OLIVES ..... 25

**GRILLED ATLANTIC SALMON** CAPONATA, ROSEMARY NEW POTATOES ..... 26

**CHICKEN MILANESE** BREADED CHICKEN BREAST, ARUGULA & CHERRY TOMATO  
SALAD, LEMON DRESSING ..... 24

**ROASTED BRANZINO** FISRAELI COUSCOUS, CANNELINI BEANS, CHERRY TOMATO,  
IN A WHITE WINE BUTTER SAUCE ..... 26

**BLACK ANGUS HANGER STEAK** TRUFFLE FRIES, ARUGULA SALAD ..... 38

SOME DISHES REQUIRE EXTRA COOKING TIME, WE APPRECIATE YOUR PATIENCE