

SALUMI E FORMAGGI

1 FOR \$9 , 3 FOR \$23
5 FOR \$35

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 9

BURRATA 15

RED AND YELLOW CHERRY TOMATOES,
WOOD FIRED FLAT BREAD

ARANCINI 14

RISOTTO BALLS OF THE DAY

MEATBALLS 15

(BEEF, VEAL, PORK), SAN MARZANO
TOMATO & PARMIGIANO

WOOD FIRED

ROSEMARY WINGS 17
BLUE CHEESE DIPPING SAUCE (8 PC)

SHRIMP SCAMPI 17

GRILLED COUNTRY BREAD

CALAMARI FRITTI 17

SAN MARZANO TOMATO SAUCE

BAKED RICOTTA 14

OLIVE OIL, SEA SALT, THYME,
BLACK PEPPER & WOOD FIRED FLATBREAD

MARKET SIDES

2 FOR \$18

TRUFFLE FRIES 9

SAUTEED SPINACH 9

GARLIC, OLIVE OIL

SAUTEED BROCCOLI RABE 10

GARLIC, OLIVE OIL, LEMON JUICE

ROASTED CAULIFLOWER 10

SHALLOTS, PARMIGIANO

ROSEMARY NEW POTATOES 9

MASHED POTATOES 10

ROASTED BRUSSELS SPROUTS 10

PANCETTA & BALSAMIC REDUCTION

ROASTED BUTTERNUT SQUASH 10

BALSAMIC REDUCTION

WOOD FIRED BEETS 10

GOAT CHEESE, TOASTED ALMONDS

CAPONATA 9

INSALATE

MESCLUN CHERRY TOMATOES, SHAVED CARROTS, RED WINE VINAIGRETTE 13

CAESAR HOUSEMADE CROUTONS, SHAVED PARMIGIANO 14

ARUGULA SHAVED PARMIGIANO, PICKLED ONION, LEMON DRESSING 14

ENDIVE WATERCRESS, MESCLUN, PEAR, CRUMBLLED BLUE CHEESE, WALNUTS,
CREAMY BALSAMIC DRESSING 15

ADD GRILLED CHICKEN (\$7) SALMON (\$14) SHRIMP (\$9) BURRATA (\$6)

Pizza

FORNO A LEGNA - WOOD FIRED OVEN

MARGHERITA SAN MARZANO TOMATO, MOZZARELLA, BASIL 18

MEATBALL (BEEF, VEAL, PORK), SAN MARZANO TOMATO, MOZZARELLA,
PARMIGIANO, THYME 19

RUCOLA SAN MARZANO TOMATO, MOZZARELLA, CHERRY TOMATO, ARUGULA 19

TARTUFO TRUFFLE CREAM, TRUFFLE OIL, MUSHROOM, SPECK (SMOKED PROSCIUTTO) 20

AMATRICIANA SAN MARZANO TOMATO, MOZZARELLA, PANCETTA, RED ONIONS,
CHILI FLAKES, BASIL 20

BRUSSELS SPROUTS MOZZARELLA, PANCETTA, PARMIGIANO 20

VERDURE SAN MARZANO TOMATO, MOZZARELLA, MUSHROOMS, SPINACH,
ROASTED RED PEPPER, OLIVES 20

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

PASTA

SPAGHETTI POMODORO SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO 19

PENNE ALLA VODKA SAN MARZANO TOMATO & CREAM 20

LINGUINI VONGOLE LITTLE NECK CLAMS, WHITE WINE, OLIVE OIL, CHILI FLAKES 21

ORECCHIETTE PORK & FENNEL SAUSAGE, BROCCOLI RABE, BASIL PESTO..... 20

FUSILLI BOLOGNESE RAGU (BEEF, VEAL, PORK), PARMIGIANO REGGIANO 21

ADD BURRATA (\$5), RICOTTA (\$2), MEATBALLS (\$7)

PASTA FRESCA

HOUSE - MADE LASAGNE BOLOGNESE RAGU (BEEF, VEAL, PORK.) 22

HOUSE - MADE PAPARDELLE BRAISED PORK RAGU, PARMIGIANO 21

HOUSE - MADE GNOCCHI SAN MARZANO TOMATO, CHERRY TOMATOES 21

SECONDI ENTREE

WOOD FIRED FREE-RANGE CHICKEN BROCCOLI RABE, OLIVES..... 26

GRILLED ATLANTIC SALMON CAPONATA, ROSEMARY NEW POTATOES 27

CHICKEN MILANESE BREADED CHICKEN BREAST, ARUGULA & CHERRY TOMATO
SALAD, LEMON DRESSING 25

ROASTED BRANZINO ISRAELI COUSCOUS, CANNELINI BEANS, CHERRY TOMATO,
IN A WHITE WINE BUTTER SAUCE 27

BLACK ANGUS HANGER STEAK TRUFFLE FRIES, ARUGULA SALAD 39

SOME DISHES REQUIRE EXTRA COOKING TIME, WE APPRECIATE YOUR PATIENCE