

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

WOODFIRED 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, CRUMBLED 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

PLEASE LET US KNOW OF ANY FOOD RESTRICTIONS YOU MAY HAVE.

"CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

MENU PRICES ARE BASED ON CASH PAYMENT. A 3% PROCESSING FEE APPLIES TO ALL CREDIT CARD TRANSACTIONS.