

# Dinner Menu

## Salads & Vegetables

**Roasted Squash & Chestnuts** 14  
roasted local squash, fresh pomegranate,  
chestnuts, goat feta

**Chicory & Grape Salad** 13  
local winter greens, grapes, pecan, Blu di Bufala

**Kale Salad** 14  
Tuscan kale, shaved Brussels sprouts,  
pistachio, pecorino fiore sardo

**Stracciatella & Broccoli Fett'unta** 13  
charred rabe, anchovies, chili,  
Stracciatella cheese, toasted bread

## Pasta

All of our pasta is homemade on the premises daily  
using Italian semolina flour

Please inquire about gluten free options. +2<sup>00</sup>

**Paccheri** 22  
artichoke, Meyer lemon, mint,  
buffalo mozzarella, breadcrumbs

**Pappardelle Bolognese** 19  
pork and veal sugo, Ragusano cheese

**Squid Ink Tonnarelli** 22  
Maine sea urchin, burst tomato,  
Meyer lemon, basil, Calabrian chili

**Sor Melotti Mushroom Risotto** 24  
Prosecco and wild mushroom risotto,  
robiola cheese, marjoram

**Rigatoni alla Norcina** 20  
house made sausage, porcini mushroom,  
fresh ricotta, crushed truffle

**Bucatini Cacio e Pepe** 18  
pecorino Romano, cracked black pepper

## Appetizers

**Olives** 4  
marinated with fennel pollen, cumin, lemon

**Veal & Pork Meatballs** 16  
Heritage pork, veal and fresh ricotta meatballs,  
Abalone mushrooms, Trevisano radicchio,  
truffled parsnip emulsion, shaved ricotta

**Prosciutto & Burrata** 19  
24-month cured prosciutto di Parma, burrata,  
crushed tomato bruschetta

**Steak Tartare Crudo\*** 17  
hand chopped grass fed beef, robiola,  
hazelnut, truffle carpaccio, pane carasau

**Fritto Misto** 17  
flash-fried Rhode Island squid, wild shrimp,  
vegetables, spicy aioli, lemon

**Charred Octopus** 18  
olive oil smashed potato salad, salmoriglio,  
Mediterranean red pepper and almond pesto

**Risotto Arancini** 10  
Meyer lemon, marjoram, Grana Padano DOP

## Mains

**Whole Mediterranean Branzino** 29  
Brussels sprouts, almond, Meyer lemon, chili

**Half Chicken Under a Brick** 26  
honey roasted parsnip, Tuscan kale,  
pomegranate, thyme jus

**Fish of the Day** MP  
sustainable selection with seasonal garnish

**Grass-fed Bavette Steak\*** 27  
smashed fingerling potato, broccoli rabe,  
salsa verde

**Bone-in Ribeye (suggested for two)\*** MP  
40 day dry-aged Creekstone Farm prime ribeye

20% gratuity will be applied to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.