

## Lunch Menu

### Appetizers & Salads

**Chicory & Citrus** 14  
radicchio, blood orange, fennel,  
parsley, lemon chili vinaigrette

**Risotto Arancini** 10  
Vialone Nano risotto croquettes with  
Meyer lemon, marjoram, Grana Padano DOP

**Fritto Misto** 17  
Rhode Island squid, wild shrimp, seasonal  
vegetables, spicy aioli, lemon

**Charred Octopus** 18  
olive oil smashed potato salad,  
almond romesco sauce, salmoriglio

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

**Burrata & Artichoke** 16  
burrata cheese, salsa verde, bottarga,  
radish, pane carasau

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

**Grilled Chicken Breast Salad** 16  
market greens, roasted tomato,  
avocado, Parmesan

**Charred Broccoli Rabe** 9  
Mediterranean almond and red pepper pesto,  
lemon

### Mains

**Emporio Cheeseburger\*** 15  
Pat LaFrieda short rib burger,  
Taleggio cheese, charred scallion aioli,  
house made pickle, hand cut fries  
Add bacon or avocado \$1<sup>50</sup>

**Grass-fed Bavette Steak\*** 23  
sunchoke, broccoli rabe, salsa verde

**Fish of the Day\*** MP  
please see specials for daily preparation

### Pressed Panini

**Smoked Salmon** 12  
avocado, goat cheese, chive, lemon oil

**Chicken Breast** 12  
double smoked crispy bacon, avocado,  
tomato, basil, spicy aioli

**Focaccia Parma** 12  
prosciutto di Parma, mozzarella, arugula

**Focaccia Mortadella** 10  
pistachio, mortadella, sea salt

### 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>

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

**Pappardelle Bolognese** 20  
hand cut egg pasta with pork and veal sugo,  
Ragusano cheese

**Strangozzi** 21  
New Zealand cockles, broccoli rabe,  
chili, breadcrumbs

**Mafaldine** 19  
buffalo mozzarella, bitter winter greens,  
melted onion, pistachio

**Bucatini Cacio e Pepe** 17  
pecorino Romano, cracked black pepper

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.