

# Dinner Menu

## Salad & Vegetables

**Radicchio & Rhubarb Salad** 15  
Italian radicchio, poached rhubarb,  
hazelnut, Grana Padano

**Italian Eggplant** 15  
grilled eggplant, buffalo mozzarella, caponata,  
roasted tomato, pesto, flatbread

**Kale Salad** 15  
Tuscan kale, shaved Brussels sprouts,  
pistachio, pecorino fiore sardo

**Baby Artichoke** 15  
lemon confit, mint, breadcrumbs

## 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>

**Mafaldine** 19  
buffalo mozzarella, Meyer lemon, basil, chili

**Pappardelle Bolognese** 21  
pork and veal sugo, Ragusano cheese

**Farro Bigoli** 22  
Littleneck clams, wild shrimp ragù,  
Calabrian chili, breadcrumbs

**Mezze Maniche Carbonara** 20  
cured guanciale, organic egg,  
cracked pepper, Grana Padano

**Rigatoni alla Norcina** 22  
house made sausage, porcini mushroom,  
fresh ricotta, crushed truffle

**Bucatini Cacio e Pepe** 19  
pecorino Romano, cracked black pepper

## Appetizer

**Olives** 5  
marinated with fennel pollen, cumin, lemon

**Veal & Pork Meatballs** 16  
heritage pork, NY veal and fresh ricotta  
meatballs, fava bean puree, broccoli rabe

**Prosciutto & Burrata** 20  
24-month cured prosciutto di Parma, burrata,  
crushed tomato bruschetta

**Fritto Misto** 18  
flash-fried Rhode Island squid, wild shrimp,  
vegetables, spicy aioli, lemon

**Charred Octopus** 19  
olive oil smashed potato salad, salmoriglio,  
Mediterranean red pepper and almond pesto

**Risotto Arancini** 10  
Meyer lemon, marjoram, mozzarella

## Main

**Whole Mediterranean Branzino** 30  
Brussels sprouts, leeks, almond,  
Meyer lemon, chili

**Heritage Pork Chop** 25  
grilled royal trumpet mushroom,  
shishito pepper, lemon confit

**Half Chicken Under a Brick** 27  
broccoli rabe, charred lemon, thyme jus

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

**Painted Hills NY Strip\*** 30  
grass fed strip loin, grilled cauliflower,  
Italian chicory, anchovy vinaigrette

**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.