

TO START

Arugula, lemon oil, cracked black pepper, Grana Padano cheese	10
Tuscan kale, Brussels sprouts, pistachio pesto, pecorino	13
Croquettes, risotto, tomato, basil, mozzarella	11
Charred octopus, almond romesco, olive oil smashed potato salad	17
Prosciutto & burrata, crushed tomato bruschetta	17
Fried calamari, shrimp, seasonal vegetables, lemon aioli	17
Delicata squash, stracciatella di burrata, endives, spicy pumpkin seed gremolata	13
Meatballs, veal & ricotta, porcini tomato ragù, aged ricotta, pane carasau	15

PASTA & GRAINS

Pappardelle bolognese, pork and veal sugo, Ragusano cheese	18
Paccheri, buffalo mozzarella, eggplant, cherry tomatoes, pine nut pesto	17
Squid ink spaghetti, wild shrimp, blue crab, lemon, cherry tomato, chili	20
Rigatoni, house made sausage, porcini mushroom, fresh ricotta, crushed truffle	18
Tonnarelli Cacio e Pepe, pecorino Romano, cracked black pepper	17

MAINS

Branzino fillet, almond romesco, broccoli rabe	18
Grass-fed burger, fontina, house-made pickle, hand-cut fries	17
Crystal Valley Farm roasted half chicken, smashed fingerling potatoes	23

FOCACCIA

Sea salt, rosemary 8 | Tomato, basil, parmesan 9 | Prosciutto di Parma 16

DESSERT

Nutella Calzone (suggested for two) sweet ricotta, vanilla cream, hazelnut praline	13
Tiramisu espresso soaked lady finger cookies, mascarpone, cocoa powder	10
Affogato mascarpone gelato, hazelnut cocoa praline, shot of espresso	9
Selection of Artisanal Gelatos three scoops per order	9

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.*

**please inform your server of any allergies or dietary restrictions you may have.*