

TO START

Wood fired flat bread, fresh ricotta, heirloom tomatoes, Taggiasca olives	12
Wild shrimp a la plancha, Calabrian chili, cured n'duja, garlic, olive oil, grilled filone	18
Tuscan kale, Brussels sprouts, pistachio pesto, pecorino	16
Rosa del Veneto radicchio, chicory, blood orange, walnuts, Taggiasca olives, ubriacone cheese	17
Croquettes, risotto, tomato, basil, mozzarella	12
Charred octopus, smoked eggplant puree, pine nut tahini, sweet peppers, salmoriglio	19
Prosciutto & burrata, crushed tomato bruschetta	18
Fried Rhode Island squid, shrimp, seasonal vegetables, lemon aioli	19
Meatballs, veal & heritage pork, ricotta, tomato and porcini ragù, parsley, pane carasau	19

PASTA & GRAINS

gluten free pasta available

Pappardelle bolognese, pork and veal sugo, Grana Padano DOP	23
Squid ink spaghetti, wild shrimp, grilled squid, seafood ragù, cherry tomatoes	24
Rigatoni alla Norcina, housemade sausage, porcini mushrooms, fresh ricotta, crushed truffle	25
Tonnarelli Cacio e Pepe, pecorino Romano, cracked black pepper	20
Maccheroni, buffalo mozzarella, eggplant confit, cherry tomato, basil	22
Ravioli burrata, foraged mushrooms ragù, chive, aged ricotta	23

MAINS

Whole branzino, cauliflower puree, asparagus, snow peas salad	30
Crystal Valley Farm brick half chicken, broccoli rabe, charred lemon, thyme jus	29
NY strip Tagliata, crispy potato, Tuscan kale, mushroom, gremolata*	36
36-day Creekstone Farm dry aged bone-in prime ribeye (suggested for two)*	3 ⁵⁰ /oz

VEGETABLES

Grilled broccoli rabe, chili, Cetara anchovies, lemon, garlic confit	9
Brussels sprouts, chili, lemon comfit, parmigiano reggiano	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*