

TO START

Wood fired flat bread, fresh ricotta, heirloom tomatoes, Taggiasca olives	11
Croquettes, risotto, tomato, basil, mozzarella	12
Tuscan kale, Brussels sprouts, pistachio pesto, pecorino	15
Rosa del Veneto radicchio, chicory, blood orange, walnut, Taggiasca olives, ubriacone cheese	17
Grilled baby artichokes, mint salsa verde, lemon confit	18
Wild shrimp a la plancha, Calabrian chili, cured n'duja, garlic, olive oil, grilled filone	18
Charred octopus, smoked eggplant puree, pine nut tahini, sweet peppers, salmoriglio	18
Prosciutto & burrata, crushed tomato bruschetta	18

PASTA & GRAINS

Pappardelle bolognese, pork and veal sugo, Ragusano cheese	21
Squid ink spaghetti, wild shrimp, grilled squid, seafood ragù, cherry tomatoes	23
Maccheroni, buffalo mozzarella, eggplant confit, cherry tomato, basil	20
Rigatoni alla Norcina, housemade sausage, porcini mushrooms, fresh ricotta, crushed truffle	24
Tonnarelli cacio e pepe, pecorino Romano, cracked black pepper	19
Burrata ravioli, foraged mushrooms ragù, chive, aged ricotta	22

MAINS

Branzino fillet, foraged mushroom, Brussels sprouts, salmoriglio	18
Grass-fed burger, fontina, house-made pickle, hand-cut fries*	18
Breaded chicken Panino, smoked scamorza, red cabbage coleslaw, chipotle aioli, fries	17
Crystal Valley Farm brick half chicken, broccoli rabe, charred lemon, thyme jus	29

VEGETABLES

Grilled broccoli rabe, chili, Cetara anchovies, lemon, garlic confit	9
Brussels sprouts, chili, lemon confit, parsley	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.*