

TO START

Peach salad, summer squash, baby arugula, hazelnut, stracciatella di burrata	17
Wild shrimp a la plancha, Calabrian chili, cured n'duja, garlic, olive oil, grilled filone	18
Grilled baby artichokes, mint salsa verde, lemon confit, fiore sardo pecorino	18
Heirloom tomato panzanella, bufala mozzarella, croutons, taggiasca olives, basil	18
Tuscan kale, brussels sprouts, pistachio pesto, pecorino	16
Croquettes, risotto, tomato, basil, mozzarella.	12
Charred octopus, smoked eggplant puree, pine nut tahini, sweet peppers, salsa verde	19
Prosciutto & burrata, crushed tomato bruschetta	19
Fried Rhode Island squid, shrimp, seasonal vegetables, lemon aioli	20
Meatballs, veal & heritage pork, ricotta, tomato and porcini ragù, parsley, pane carasau	20

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 mushroom ragù, chives, aged ricotta	24

MAINS

Whole branzino, heirloom tomato panzanella, cucumber, basil, chives	32
Crystal Valley Farm brick half chicken, broccoli rabe, charred lemon, thyme jus	29
NY strip Tagliata, crispy potato, cipollini agrodolce, garlic confit, 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 confit, 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*