

**TO START**

Croquettes, risotto, tomato, basil, mozzarella	12
Heirloom tomato salad, bufala mozzarella, croutons, taggiasca olives, basil	17
Tuscan kale, brussels sprouts, pistachio pesto, pecorino	16
Peach salad, baby arugula, hazelnuts, basil, stracciatella di burrata	17
Grilled baby artichokes, mint salsa verde, lemon confit, fiore sardo pecorino	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, salsa verde	18
Prosciutto & burrata, crushed tomato bruschetta	18

**PASTA & GRAINS**

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

**MAINS**

Emporio burger, shorth rib, fontina, house-made pickle, charred onions, fries* add bacon \$2 and avocado \$2	19
Branzino fillet, foraged mushrooms, brussels sprouts, chimichurri	19
Panino breaded chicken, smoked scamorza, red cabbage coleslaw, chipotle aioli, fries	17
Panino smoked salmon, avocado, goat cheese & chives egg scramble, greens	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.*