

TO START

Croquettes, risotto, tomato, basil, mozzarella	12
Focaccia rosemary, whipped ricotta, corbezzolo sardinian honey	13
Tuscan kale, brussels sprouts, pistachio pesto, pecorino	16
Imported radicchio, chicory, bosc pear, almonds, cacio di fossa, black garlic vinaigrette	17
Grilled baby artichokes, mint salsa verde, lemon confit, fiore sardo pecorino	18
Charred octopus, smoked eggplant puree, pine nut tahini, sweet peppers, salsa verde	19
Prosciutto & burrata, crushed tomato bruschetta	19

PASTA & GRAINS

Pappardelle bolognese, pork and veal sugo, Ragusano cheese	23
Spaghetti black ink, wild shrimp, grilled squid, seafood ragù, cherry tomatoes	24
Maccheroni, buffalo mozzarella, eggplant confit, cherry tomato, basil	22
Rigatoni alla Norcina, housemade sausage, porcini mushrooms, fresh ricotta, crushed truffle	25
Tonnarelli cacio e pepe, pecorino Romano, cracked black pepper	20
Ravioli burrata, foraged mushrooms ragù, chives, aged ricotta	23

MAINS

Emporio burger, shorth rib, fontina, house-made pickle, charred onions, fries* add bacon \$2 and avocado \$2	22
Branzino fillet, foraged mushrooms, brussels sprouts, chimichurri	19
Panino breaded chicken, smoked scamorza, red cabbage coleslaw, chipotle aioli, fries	18
Panino smoked salmon, avocado, goat cheese & chives egg scramble, greens	18
Crystal Valley Farm brick half chicken, broccoli rabe, charred lemon, thyme jus	29

VEGETABLES

Grilled broccoli rabe, chili, Cetara anchovies, lemon, garlic confit	10
Brussels sprouts, chili, lemon confit, parsley	10

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.*