



ANTIPASTI

Castelvetrano Olives	
<i>Toasted Almonds, Ricotta Salata Cheese</i>	6
Burrata Cheese	
<i>Frescobaldi Estate Olive Oil</i>	
<i>Sea Salt and Crostini</i>	9
Asparagi	
<i>Local Asparagus, Housemade Pancetta</i>	
<i>Sieved Egg and Pecorino Cheese</i>	8
Carpaccio	
<i>Housemade Bresaola, Rucola</i>	
<i>Shaved Artichoke, Parmesan Cheese</i>	10
Polpo	
<i>Grilled Octopus, Fingerling Potatoes</i>	
<i>Housemade Calabrese Salame</i>	8
Fritto Misto	
<i>Fried Calamari, Sweet Shrimp</i>	
<i>Artichoke, Fennel and Lemon</i>	10
Housemade Salsicce	
<i>Grilled Fennel Sausage, Peperonata</i>	
<i>Crispy Polenta</i>	8
Cozze al Forno	
<i>Wood Oven Roasted Mussels, Garlic</i>	
<i>White Wine, Chili and Parsley</i>	8

HOUSEMADE PASTA & RISOTTO

Ravioli "Primavera"	
<i>Fava Leaf Pesto, Ricotta Cheese</i>	
<i>Asparagus, Artichokes, Spring Onion</i>	16
Spaghetti Nero	
<i>Sweet Shrimp "Aglio e Olio", Garlic, Parsley</i>	
<i>Chili and Ligurian Olive Oil</i>	19
Risotto	
<i>Asparagus, Morel Mushrooms</i>	
<i>Housemade Pancetta</i>	18
Pappardelle alla Bolognese	
<i>Pork, Beef, Veal and Porcini Ragú</i>	17
Cavatelli	
<i>Housemade Fennel Sausage, Broccoli</i>	
<i>Calabrian Chili, Ricotta Dumplings</i>	18

SOUP AND SALADS

Zuppa del Giorno	
<i>Seasonal Soup of the Day</i>	8
Rucola	
<i>Wild Arugula, Roasted Beets, Farro</i>	
<i>Warm Goat Cheese, Hazelnuts</i>	10
Insalata Mista	
<i>Bitter Greens, Pecorino Toscano</i>	
<i>Local Red Wine Vinaigrette</i>	8
Tricolore	
<i>Bitter Greens, Apples, Gorgonzola, Walnuts</i>	
<i>Honey Vinaigrette</i>	11

SALUME

Prosciutto (San Daniele, Italy)	
Coppa (Housemade)	
Mortadella (Bologna, Italy)	
Speck (Sudtirol, Italy)	
Toscana (Housemade)	
Cotto (Housemade)	
Boar Salame (Housemade)	
Spicy Soppressata (Housemade)	

Selection of Eight 24 / Each 7

SIDES

<i>Sauteed Bloomsdale Spinach</i>	6
<i>Anson Mills Polenta</i>	7
<i>Herb Roasted Fingerling Potatoes</i>	6
<i>Broccoli, Garlic, Lemon, Chili</i>	6
<i>Grilled Local Asparagus</i>	6

PIZZA

Margherita	
<i>San Marzano Tomato, Mozzarella Cheese</i>	
<i>and Basil</i>	14
Salumi	
<i>San Marzano Tomato, Peperone</i>	
<i>Salame Cotto and Ricotta</i>	16
Funghi	
<i>Seasonal Wild Mushrooms, Melted Onions</i>	
<i>Fontina Cheese and Thyme</i>	16
Cornetto	
<i>Mozzarella, Fontina, Prosciutto, Rucola</i>	
<i>and Shaved Parmesan Cheese</i>	18
Calabrese	
<i>San Marzano Tomato, Roasted Peppers</i>	
<i>Smoked Mozzarella Cheese</i>	
<i>Housemade Calabrese Salame</i>	16

Additions

<i>Roasted Garlic, Housemade Peperone</i>	
<i>Sicilian Anchovies, Fennel Sausage</i>	3 each

MEAT, FISH AND POULTRY

Filetto di Bue	
<i>8 oz Prime Sirloin Filet, Cippolini Onions</i>	
<i>Grilled Asparagus, Fingerling Potatoes</i>	27
Ippoglosso alla Palermitana	
<i>Pan Roasted Alaskan Halibut, Tomatoes</i>	
<i>Capers, Pine nuts, Olives, Lemon</i>	26
Arrosto di Pollo	
<i>Wood Oven Roasted Chicken</i>	
<i>Rosemary and Lemon</i>	Half 22/Whole 42
Due Modi di Agnello	
<i>Roasted Boneless Leg of Lamb, Sausage</i>	
<i>Toscanelli Beans, Artichokes, Tomatoes</i>	28
Anatra	
<i>Roasted Duck Breast, Toasted Farro</i>	
<i>Grilled Fennel, Taggiasca Olives</i>	27

Consuming raw or undercooked foods may increase your risk of foodborne illness.