



## ANTIPASTI

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

## HOUSEMADE PASTA & RISOTTO

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

## SOUP AND SALADS

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

## SALUME

<b>Prosciutto (San Daniele, Italy)</b>
<b>Coppa (Housemade)</b>
<b>Mortadella (Bologna, Italy)</b>
<b>Speck (Sudtirol, Italy)</b>
<b>Toscano (Housemade)</b>
<b>Cotto (Housemade)</b>
<b>Boar Salame (Housemade)</b>
<b>Spicy Soppresata (Housemade)</b>

*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

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

## Additions

<i>Roasted Garlic, Housemade Peperone Sicilian Anchovies, Fennel Sausage</i>	3 each
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## MEAT, FISH AND POULTRY

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

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