

ANTIPASTI

- ◇ **Ceci Fritti** - fried garbanzo beans, garlic, lemon zest, parsley 5
 - Fontina Arancini** - fried fontina and broccoli rabe risotto balls, fresh tomato passata, parmigiano 11
 - ◇ ***Polpo** - grilled octopus, fried potato, calabrese-shallot agrodolce, aioli 15
 - ◇ ***Pesce Crudo** - salmon, fried caper, salted almond, lemon 12
 - Prime Beef Meatballs** - sunday gravy, burrata, toasted garlic, grilled ciabatta 16
 - Lamb Gnocchi** - lamb sugo, pecorino romano, fresh mint 11
 - ◇ **Salumi** - prosciutto, calabrese salami, soppressata, olives, giardiniera 19
 - † ***Calamari** - fried calamari, pickled hot peppers, lemon wheels, caper aioli 14
- add: gulf shrimp 6, arrabbiata 2*

PIZZE

- Margherita** - sliced tomato, mozzarella, roasted garlic, basil 17
 - Funghi** - mozzarella, cultivated and foraged mushrooms, cress, balsamic 18
 - Calabrese** - arrabbiata, mozzarella, house sausage, fresno chile, scallion 19
 - Genovese** - taleggio, mozzarella, pecan-arugula pesto 17
- add: salame, house-made sausage 4
baby arugula, egg*, roasted garlic 2*

FORMAGGI

served with house-made bread & condiments

1 for 8 / 2 for 14 / 3 for 20

- Toma Piemontese** - cow, semi-soft / mild / nutty
- Pecorino al Tartufo** - sheep, semi-firm / earthy / tangy
- Monte Grappa** - cow, firm / nutty / sharp / sweet
- Caprino** - goat, semi-firm / sharp / tangy
- La Tur** - triple cream, soft / earthy / creamy

OLIVE OIL TASTING

served with house-made bread

1 for 3 / 3 for 8

- Koroneiki** - USA, pressed 11/2016
- Picual** - Spain, pressed 10/2016
- Cobrancosa** - Portugal, pressed 11/2016

INSALATE E ZUPPE

- ◇ **Tomato and Burrata** - compressed cucumber, pine nuts, toasted garlic, basil, parmigiano 12
 - ◇ **Butter Lettuce** - shaved red onion, avocado, candied pecans, champagne vinaigrette 9
 - † **Grilled Romaine** - parmigiano reggiano, croutons, caesar dressing 9
- add: white anchovy 3*
- ◇ **Chilled Sunchoke and Leek Soup** - chilled butter poached lobster, lobster-chili oil, lemon creme fraiche 13

PRINCIPALE

- ◇ ***Grilled Prime Strip Steak** - roasted rosemary potatoes, cipollini, grilled tomato, red pepper butter 44
 - ◇ ***Whole Branzino Al Forno** - semi-boneless branzino, oyster mushroom, spinach and ricotta stuffing, lemon 37
 - ◇ ***Seared Scallops** - grilled avocado, fresno chile, orange, passion fruit puree, spiced labneh 36
- add: gulf shrimp 6*

PASTA E RISOTTO

- ◇ **Corn Risotto e Pollo** - grilled chicken breast, corn risotto, pickled okra, tomato, herb oil 27
 - † **Capellini e Funghi** - angel hair pasta, mushroom cream, roasted garlic, spinach, rosemary 21
 - † **Duck Confit Torchio** - torch shaped pasta, broccoli rabe, roasted fresno chile, duck jus 23
 - † **Spaghetti Carbonara** - guanciale, parmigiano reggiano, black pepper 18
 - Lasagne al Forno** - spinach pasta, bolognese, besciamella 24
 - Lobster Ravioli** - vodka sauce, pancetta, endive, leeks 34
- add: house-made sausage 5, gulf shrimp 6, grilled chicken 8*

CONTORNI

- ◇ **Sunchokes al Forno** - cherry tomato, kalamata olive, oregano 8
- ◇ **Grilled Asparagus** - caper vinaigrette, pecorino romano, fried capers, black pepper 8
- ◇ **Smashed Fried Potatoes** - fresh herbs, sea salt, EVOO 5
- ◇ **Grilled Brussels Sprouts** - calabrese-shallot agrodolce, pickled raisins, ricotta salata 8
- ◇ **Sauteed Spinach** - garlic, garbanzo beans, pine nuts, lemon 7
- † **Rigatoni Pomodoro** - basil, EVOO 7