

ANTIPASTI

- † **Fried Artichokes** - lemon aioli, parsley 8
- ◇ **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
- Prime Beef Meatballs** - sunday gravy, burrata, toasted garlic, grilled ciabatta 16
- ◇ ***Pesce Crudo** - salmon, fried caper, salted almond, lemon 12
- † ***Calamari** - fried calamari, pickled hot peppers, lemon wheels, caper aioli 14
add: gulf shrimp 6, arrabbiata 2

INSALATE E ZUPPE

- ◇ **Tomato and Burrata** compressed cucumber, pine nuts, toasted garlic, basil, parmigiano 12
- ◇ **Butter Lettuce** - 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

PIZZE

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

INSALATE GRANDI

served with a complimentary cup of soup

- ◇ ***Grilled Salmon Salad** - butter lettuce, kalamatas, grapes, red onion, ceci beans, champagne vinaigrette 16
- ◇ **Grilled Chicken Salad** - arugula, goat cheese, apple, candied pecan, pecan-arugula pesto 14
- † **Bistecca Salad** - grilled bistro steak, spinach, gorgonzola, fried onion rings, fig-balsamic dressing 15

PASTA

all pastas made fresh in house

- Spinach Canneloni** - spinach pasta sheets, ricotta, mozzarella, pecorino, bolognese sauce 15
- † **Baked Torchio Pepperoni** - torch shaped pasta, pepperoni, grilled chicken breast, spicy tomato sauce, mozzarella 14
- † **Shrimp Scampi Capellini** - angel hair pasta, gulf shrimp, artichoke, grape tomato, white wine butter sauce 16
- † **Spaghetti Carbonara** - guanciale, parmigiano reggiano, black pepper 18
- † **Capellini e Funghi** - angel hair pasta, mushroom cream, roasted garlic, spinach, rosemary 21
add: house-made sausage 4,
gulf shrimp 6, grilled chicken 8

PRINCIPALE

served with a complimentary side salad or cup of soup

- ◇ **Sausage & Peppers** - house Italian sausage, spicy tomato sauce, polenta, grilled scallions and sweet peppers 13
- Veal Marsala** - veal scallopine, herbed spaghetti, marsala-mushroom sauce, prosciutto 17
- ◇ **Grilled Trout** - mascarpone risotto, pancetta, sweet peas 16
- † **Chicken Piccata** - chicken scallopine, sauteed spinach, lemon-caper butter sauce 15
- Salame Panino** - grilled pizzeta bread, avocado, salami, caper aioli, arugula, smashed fried potato 14
add: egg* 2

FORMAGGI

served with house-made bread & condiments

1 for 7 / 2 for 12 / 3 for 18

- 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