

For the Table

Olives 6
herbs, cumin, bay leaf

Artisanal Cheese Selection
seasonal marmalade, almonds, honey
One cheese 7 Three 16

24 Month Prosciutto di Parma 18
burrata cheese, filone bread with tomato

Grilled Flat Bread 15
rabe, sausage, smoked scamorza

Flash Fried Rhode Island Squid 18
white shrimp, seasonal vegetables, salsa tonnata

Rice Croquettes 10
tomato, basil, fior di latte mozzarella

Pastas

All of our pasta is homemade on the premises daily using Italian semolina flour

Saffron Gnocchetti Sardi 26
King crab, lemon, chili, basil

Spaghetti 22
clams, charred cherry tomatoes, black garlic

Paccheri 17
tomato, mozzarella, pine nut pesto, eggplant

Gnudi 25
ricotta dumplings, chanterelle mushrooms, shaved black summer truffle

Rigatoni 20
heritage pork spicy Calabrese ragú

Strangozzi alla Norcina 21
fennel pork sausage, crushed truffle, porcini, fresh ricotta, pecorino

Appetizers

Tuscan Kale Salad 13
rainbow carrots, pumpkin seeds, Piave Vecchio D.O.P, conserva

Japanese Hamachi Crudo 17
fresh tomatoes *puttanesca*, oregano, capers

Wagyu Beef Tartare 18
quail egg, arugula, Parmigiano Reggiano

Heirloom Tomato Caprese 15
buffalo mozzarella, basil oil

Peach & Summer Squash Salad 14
grilled baby gem, hazelnut, goat cheese

Charred Octopus 17
chickpeas, peperonata, Taggiasca olives

Mains

Fish MP
please inquire about daily preparation of sustainable fish

Whole Mediterranean Branzino 27
heirloom tomato *panzanella* salad

Crystal Valley Farm Chicken 25
broccoli rabe, sweet peppers

Heritage Pork Chop 26
oregano crust, peach, spring salad, pumpkin seeds

Grass-Fed NY Strip 33
crispy potatoes, royal trumpet mushrooms

Sides

Crispy Potatoes 7

Marinated Sweet Peppers 7

Charred Rabe, Calabrian Chili, Lemon 7

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.