

For the Table

Olives 7
herbs, cumin, bay leaf

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

24 Month Prosciutto di Parma 19
burrata cheese, filone bread with tomato

Grilled Flat Bread 15
rosemary potatoes, cured speck, scamorza

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

Rice Croquettes 10
tomato, basil, fior di latte mozzarella

Pasta

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

Bigoli 20
whole-wheat pasta, clams, shrimp, lemon, parsley, breadcrumbs, Calabrian chili

Paccheri 17
tomato, buffalo mozzarella, eggplant, pine nut pesto

Burrata Ravioli 22
foraged mushrooms, marjoram

Fazzoletti 23
wild nettles pasta, Salt Meadow lamb ragú, olives, young pecorino

Strangozzi 21
fennel pork sausage, porcini, ricotta, pecorino

Rigatoni 22
cured *guancia*, ramps, fava beans, pecorino

Appetizers

Tuscan Kale Salad 14
Brussels sprouts, pistachios, Piave Vecchio

Roasted Figs 15
Trumpet mushrooms, pickled salsify, pepitas, Grana Padano DOP

Crudo M.P.
daily preparation of raw fish

Colorado Lamb Short Ribs 15
homemade labaneh, snap peas, lemon confit, mint

Fava Beans Salad 15
pea shoots, fennel, lemon oil, Pecorino

Charred Octopus 18
olive oil potatoes, onions, almond romesco

Mains

Fish M.P.
please inquire about daily preparation

Mediterranean Branzino 28
snap peas, string beans, lemon confit, radish

Crystal Valley Farm Chicken 25
broccoli rabe, sunchokes

Heritage Pork Chop 26
thyme, Italian chicory, parmesan, anchovy vinaigrette

Grass-Fed NY Strip 35
crispy fingerling potatoes, charred wild ramps

Sides

Sunchokes, hazelnut, aged ricotta 8

Crispy Brussels Sprouts, lemon jam 8

Charred Rabe, Calabrian Chili 8

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.