

For the Table

Olives 7
herbs, cumin, bay leaf

Artisanal Cheese Selection
seasonal marmalade, almonds, honey
One cheese 7 ~Two 14 ~Three 18

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

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 25
whole-wheat pasta, jumbo lump crab,
shrimp, lemon, Calabrian chili

Paccheri 18
cherry tomatoes, buffalo mozzarella,
eggplant, pine nut pesto

Burrata Ravioli 22
foraged mushrooms, marjoram

Pappardelle 22
oxtail *vaccinara* ragú, aged ricotta

Strangozzi 21
fennel pork sausage, porcini, ricotta, pecorino

Squid Ink Cavatelli 22
burst tomatoes, zucchini, burrata,
basil, mullet bottarga

Appetizers

Tuscan Kale Salad 14
Brussels sprouts, pistachios, Piave Vecchio

Watermelon Salad 16
first-pick heirloom tomatoes, basil,
olives, red onions, goat's feta

Crudo M.P.
daily preparation of raw fish

Peach Salad 15
stracciatella cheese, hazelnut, endive

Charred Octopus 18
olive oil potatoes, onions, almond romesco

Mains

Fish M.P.
please inquire about daily preparation

Mediterranean Branzino 28
string beans, lemon confit, radish

Crystal Valley Farm Chicken 25
Tuscan kale, sunchokes

Heritage Pork Chop 26
thyme, Italian chicory, peach

Grass-Fed NY Strip 35
Cipollini onions, crispy potatoes

Sides

Sunchokes, hazelnut, aged ricotta 8

Crispy Brussels Sprouts, lemon jam 8

String beans, lemon confit 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*