

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	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

Spaghetti	22
clams, charred cherry tomatoes, black garlic	
Paccheri	17
tomato, mozzarella, pine nut pesto, eggplant	
Gnudi	22
ricotta dumplings, foraged mushrooms, crushed black truffle	
Rigatoni	20
heritage pork spicy Calabrese ragú	
Strangozzi alla Norcina	21
fennel pork sausage, porcini, ricotta, pecorino	

Appetizers

Tuscan Kale Salad	13
Brussels sprouts, pistachios, Piave Vecchio	
Yellow Fin Tuna Tartare	17
crushed avocado, tomato emulsion	
Milk Braised Veal Cheeks	17
porcini, crispy polenta, soft herbs salad	
Mushrooms Salad	15
ricotta, Trevisano, hazelnut, truffle vinaigrette	
Roasted Cauliflower	13
cherry tomato confit, aged ricotta, salmoriglio	
Charred Octopus	17
olive oil potatoes, onions, almond romesco	

Mains

Fish	MP
please inquire about daily preparation of sustainable fish	
Beef Short Ribs	27
mashed celery root, horseradish <i>gremolata</i>	
Crystal Valley Farm Chicken	25
broccoli rabe, sunchokes	
Heritage Pork Chop	26
oregano crust, caramelized Fuji apple, radicchio	
Grass-Fed NY Strip	33
potatoes, Brussels sprouts, salsa verde	

Sides

Roasted Potatoes	7
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.