

Appetizers

Soup

please inquire about daily preparation

Rice Croquettes 9

Tomato, basil risotto, *fior di latte* mozzarella

Tuscan Kale Salad 12

rainbow carrot, *conserva*, pumpkin seeds, Piave Vecchio D.O.P

Peach & Summer Squash Salad 14

grilled baby gem, hazelnut, goat cheese

Japanese Hamachi Crudo 15

heirloom cherry tomato *puttanesca*, parsley oil

Cavendish Farm Quail 15

prosciutto crudo, chicory, cherries, parsley

Grilled Mediterranean Octopus 16

chickpeas, peperonata, Taggiasca olives

24 Month Prosciutto di Parma 17

burrata cheese, *filone* bread with tomato

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

Pastas

made daily & in-house with organic semolina flour

Paccheri 17

tomato, buffalo mozzarella,
pine nut pesto, eggplant

Bucatini 18

cured guanciale, clams, broccoli rabe, breadcrumbs

Spaghetti 15

cherry tomatoes, basil, fresh ricotta

Rigatoni 17

heritage pork spicy Calabrese ragú

Entrées

Sandwiches of the Day 12

pressed, served with green salad

Fish Of The Day M.P

daily preparation of market fish

Creekstone Farms Angus Burger 17

fontina cheese, charred scallion aioli,
tomato, lettuce, truffled French fries

*add bacon \$2 *add avocado \$2

Grilled Skirt Steak 20

Crispy potatoes, sweet peppers