

## Antipasti

### **Zuppa del Giorno**

soup of the day

### **Supplì 9**

tomato and basil risotto croquettes  
with fior di latte mozzarella

### **Cavolo Nero 12**

Tuscan kale and Brussels sprout salad,  
pistachios, Piave Vecchio D.O.P

### **Black Mission Figs 15**

wood mushrooms, burrata cheese, hazelnut

### **Crudo di Tonno 15**

imported Japanese Hamachi,  
heirloom cherry tomato *puttanesca*, parsley oil

### **Saltimbocca di Quaglia 15**

prosciutto wrapped Cavendish Farm quail,  
chicory, cherries, parsley

### **Polipo alla Griglia 16**

grilled Mediterranean octopus,  
cipollini onions, potato salad,  
almond romesco, Calabrian chili

### **Prosciutto e Burrata 17**

24 month aged Prosciutto di Parma, burrata cheese,  
rustic *filone* bread with tomato

## Primi

*all of our pastas are made daily and in-house  
using organic semolina flour*

### **Paccheri 17**

burnt-wheat pasta, tomato,  
buffalo mozzarella, pine nut pesto, eggplant

### **Bucatini 18**

cured guanciale, clams, broccoli rabe, breadcrumbs

### **Spaghetti 15**

cherry tomatoes, basil, fresh ricotta

### **Mafaldine 17**

heritage veal and pork ragù Bolognese

## Secondi

### **Panini del Giorno 12**

pressed sandwich of the day served with green salad

### **Cheeseburger 17**

house made 8 oz grass-fed short rib burger  
onion marmalade, hand cut truffle French fries  
\*bacon \$2    \*avocado \$2

### **Bistecca 20**

skirt steak, sweet peppers, charred spring onions

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