

Appetizers

Soup

please inquire about daily preparation

Rice Croquettes 9

tomato, basil risotto, *fior di latte* mozzarella

Cavolo Nero 12

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

Sgombro 12

Spanish mackerel, spicy raisins
& capers chutney, pine nuts, radish

Polipo alla Griglia 16

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

Cavolfiori 11

roasted cauliflower, cherry tomato comfit
salmoriglio, aged ricotta

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

Whole-Wheat Gnocchetti 20

shrimp, clams, Meyer lemon, breadcrumbs, chili

Bucatini 17

egg pasta, cured guanciale, onion, Pecorino Romano

Rigatoni 17

beef & pork Bolognese ragú, Grana Padano D.O.P

Bigoli 15

cherry tomatoes, basil, fresh ricotta

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, broccoli rabe