

## Appetizers

### **Soup**

please inquire about daily preparation

### **Rice Croquettes 9**

tomato, basil risotto, *fior di latte* mozzarella

### **Tuscan Kale Salad 13**

Brussels sprouts, pistachios, Piave Vecchio D.O.P

### **Flash Fried Rhode Island Squid 18**

white shrimp, seasonal vegetables, salsa tonnata

### **Watermelon Salad 15**

first-pick heirloom tomatoes, basil,  
olives, red onion, goat's feta

### **Mediterranean Octopus 16**

onions, potato salad, almond romesco, Calabrian chili

### **Peach Salad 15**

stracciatella cheese, pistachio, mint, endive

### **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 Strangozzi 20**

shrimp, clams, Meyer lemon, breadcrumbs, chili

### **Bigoli Carbonara 27**

cured guanciale, egg yolk, black truffle, Pecorino Romano

### **Rigatoni 17**

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

### **Burrata Raviolini 18**

foraged mushrooms, marjoram

## Entrées

### **Sandwiches of the Day 12**

pressed, served with green salad

### **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