

Appetizers

Soup 10

please inquire about daily preparation

Croquettes 10

cauliflower, Blu di bufala DOP

Sunchokes & Mushrooms 13

hazelnut, aged ricotta, truffle vinaigrette

Tuscan Kale Salad 15

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

Beet Salad 16

blood orange, whipped ricotta, red chicory,
Ninja radishes, *vincotto*

Charred Octopus 18

white bean puree, heirloom peppers, Calabrian chili

Roasted Baby Artichokes 15

lemon, arugula, pecorino Labneh

Purgatorio 17

cast iron seared Rhode Island calamari,
smoked paprika, rosemary, breadcrumbs, chili

24 Month Prosciutto di Parma 18

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

Bigoli Cacio e Pepe 17

Grana Padano, pecorino, cracked pepper

Strangozzi 17

cherry tomatoes, marjoram, aged ricotta

Spinach Mafaldine 19

veal, beef & pork Bolognese *sugo*

Rigatoni Amatriciana 18

cherry tomatoes, cured guanciale, Pecorino

Ravioli 19

spinach & ricotta filled pasta, foraged mushrooms

Squid-Ink Spaghetti 23

wild shrimp, clams, fresh tomato, Calabrian chili

Entrées

Sandwiches of the Day 13

pressed, served with green salad

Creekstone Farms Angus Burger 17

fontina cheese, charred balsamic red onions
tomato, lettuce, truffled French fries
*add bacon \$2 *add avocado \$2

Grilled Skirt Steak 23

broccoli rabe, cipollini onions