

Appetizers

Soup 10

please inquire about daily preparation

Supplí 10

risotto croquettes, tomato,
fior di latte mozzarella, basil

Grilled Chicken Salad 16

avocado, roasted tomatoes, market greens,
Grana Padano

Tuscan Kale Salad 15

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

Peach Salad 16

wild arugula, hazelnuts, Ubriaco cheese, vincotto

Charred Octopus 18

potato salad, almond romesco sauce

Panzanella Salad 16

heirloom tomatoes, Taggiasca olives, red onions,
cucumber, filone, basil

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

Paccheri 20

tomato, buffalo mozzarella, eggplant
basil & pine nut pesto

Rigatoni 19

veal, beef & pork Bolognese ragú

Ravioli 19

burrata filled pasta, foraged mushrooms

Squid-Ink Spaghetti 22

wild shrimp, cherry tomatoes, zucchini,
mullet bottarga, Calabrian chili

Strangozzi alla Gricia 18

pecorino, cured guanciale, cracked pepper

Entrées

Sandwiches of the Day 13

pressed, served with green salad

Creekstone Farms Angus Burger 17

fontina cheese, charred balsamic red onions
tomato, lettuce, French fries

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

Grilled Skirt Steak 23

broccoli rabe, roasted potatoes, almond romesco