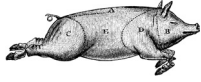


**SALUMI
&
FORMAGGI**



-CURED MEATS-

FINOCCHIONA Tuscan fennel salami
PROSCIUTTO artisanal cured ham from Parma
SPECK smoked prosciutto from Alto Adige
COPPA cured & spiced pork shoulder

11/.ea

-CHEESE-

IMBRIAGO *Veneto*, "drunken" goat's milk, semi-hard
ROBIOLA *Langhe*, blend of cow, sheep, and goat's milk, soft
PECORINO ORO ANTICO, *Toscana*, sheep's milk, hard
GORGONZOLA DOLCE *Piemonte*, cow's milk, soft

10/.ea

-PER LA TAVOLA-

PLATTERS TO SHARE

AFFETTATI

Speck, Coppa, Prosciutto, Finocchiona
Peppadew, Mixed Olives 36

VASSOIO DI FORMAGGI

Imbriago, Robiola, Pecorino Oro Antico, Gorgonzola Dolce
Fennel Chutney, Hazelnut Honey 30

-BRUSCHETTA-

~ Tuscan Chicken Liver & Golden Raisins ~ Sicilian Eggplant Caponata ~
~ Roasted Pumpkin and Ricotta ~

with *giardiniera* choice of 3 for 11 choice of 5 for 15

-ANTIPASTI-

FREDDI

BARBABIETOLE
Roasted Beets, Goat Cheese, Arugula,
Hazelnuts, Beet Vinaigrette 14

PEPERONE DOLCE

House-made Burrata Cheese, Marinated Roasted Red Peppers 18

TARTARE DI MANZO

Hand Cut Black Angus Beef, Olives, Capers, Shallots 15

CAESAR

Romaine, Croutons, Shaved Parmesan 12

INSALATA DI ZUCCA

Roasted Pumpkin, Caramelized Apple, Bitter Greens
Pumpkin Seeds, Apple Balsamic Vinaigrette, Pecorino Cheese 14

CALDI

POLIPO

Grilled Octopus, Umbrian Chickpeas, Tomato, Red Onion,
Roasted Red Pepper, Black Olives, Sherry Vinaigrette 15

RAVIOLLO ALL'UOVO

Poached Egg, Ricotta, Spinach, Truffle Fondutta,
Crispy Prosciutto 17

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables,
Lemon-Chive Aioli 16

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro Sauce 12

TORTINI DI GRUNCHIO

Crab Cake, Smoked Tomato Chutney, Salsa Verde, Baby Mixed Greens
18

-PRIMI-

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil. 20

PANSOTTI DI ZUCCA

Poppy Seed Butternut Squash Ravioli, Brown Butter, Sage, Walnut Pesto 26

SIAMESE AGNOLOTTI

Veal Ragu, Spinach and Taleggio Cheese, Truffled Pecorino Fondutta, Marsala Glaze 26

RIGATONI INTEGRALI

Whole Wheat Pasta, Wild Mushrooms, Butternut Squash, Parmesan, Sauvignon Sauce. 25

PAPPARDELLE MAIALINO DA LATTE

Porcini Dusted Pasta, Suckling Pig, Kale, Trumpet Royale Mushrooms, Gremolata 27

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragu. 23

GNOCCHI

House-Made Crumbled Lamb Sausage, Gaeta Olives, Eggplant, Ricotta Salata 25

FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams, White Wine, Tomato. 27

-SECONDI-

CARNE

PETTO D' ANATRA

Fennel Spiced Duck Breast, Crispy Polenta Cake, Kale,
Roasted Salsify, Duck Jus 33

STICO DI AGNELLO BRASATO

Braised Lamb Shank, Orsotto, Butternut Squash, Leeks
Brussels Sprouts, Citrus Gremolata 41

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro,
Mozzarella, Zucchini Tagliolini 25

PESCE

PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato,
Black Olives, Capers 30

CAPELANTE

Pan Seared Scallops, Roasted Tri-Color Cauliflower
Caramelized Shallots, Capers, Preserved Lemon 32

BRANZINO CROCCANTE

Mediterranean Sea Bass Filet, Cannellini Beans, Escarole, Sofrito,
Saffron Aioli, Smoked Paprika Oil 32

MANZO



All Steaks served with Roasted Potato Wedges Seasoned with Rosemary and Roasted Garlic Aioli

FILETTO

10oz. Filet Mignon, Barolo Sauce
40

COSTATA

22oz. Bone In Ribeye, Horseradish Sauce
46

-CONTORNI-

SPINACI Garlic, Hazelnuts, Raisins 10

INSALATA MISTA Mixed Greens, Honey Balsamic Vinaigrette 10

BROCCOLI RABE Garlic, Hot Pepper 8

EGGPLANT PARMESAN 11

PATATE CROCCANTI Crispy Hand Cut Potato Wedges, Garlic Aioli 7

CAVOLINI DI BRUXELLES CROCANTE Crispy Brussels Sprouts, Roasted Apple, Pancetta, Mustard-Apple Cider Vinaigrette 10

ZUCCA SPAGHETTI ARROSTO Roasted Spaghetti Squash, Truffle Butter, Umbriago Cheese, Truffle Gremolata 10

CHEF DE CUISINE *Atilio Ramos*

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