

**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, Finnocchiona  
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 ~  
~ Lemon Zest Ribiolina and Fava Bean ~

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 SPINACI**

Spinach Salad, Strawberries, Asparagus, Toasted Almond,  
Ricotta Salata, Citrus Sherry Vinaigrette 14

**CALDI**

**POLIPO**

Grilled Octopus, Umbrian Chickpeas, Tomato, Red Onion,  
Roasted Red Pepper, Black Olives, Sherry Vinaigrette 17

**RAVIOLI 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

**BARBABIETOLE E TORTELLINI RICOTTA**

Beets, Buffalo Mozzarella, Ricotta Tortellini, Hazelnut Pesto, Brown Butter, Arugula . . 26

**SIAMESE AGNOLOTTI**

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

**FARFALLE INTEGRALI**

Whole Wheat Farfalle, Asparagus, Mushrooms, Tomatoes, Corn, Truffle Fondutta . 25

**TAGLIETELLE CON GUANCIALE**

Artichoke, Guanciale, Fava Beans, White Wine Garlic Parmesan Sauce . . . . . 27

**PICI ALLA TOSCANA**

Twisted Pasta Strands, Tuscan Beef-Pork Ragù. . . . . 25

**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. . 28

**-SECONDI-**

**CARNE**

**PAN SCOTTATO LOMBO DI CERVO**

Venison Loin, Baby Kale, Fresh Corn, Baby Carrots,  
Artichokes, Polenta Cake, Venison Jus 33

**FILETTO DI VITELLO A LA SATIMBOCCA**

Veal Tenderloin a la Saltimbocca, Crispy Prosciutto,  
Marsala Wine Wild Mushroom Ragù, Kale Farro Risotto 41

**POLLO ALLA PARMIGIANA**

Breaded Chicken, Sauce Pomodoro,  
Mozzarella, Zucchini Tagliolini 27

**PESCE**

**PESCE SPADA**

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

**CAPELANTE**

Green Asparagus, Artichokes, Ramps, Fresh Corn, Pickled Fiddlehead,  
Cherry Tomatoes, Orange & Fresh Corn Sauce 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 CROCCANTE Crispy Brussels Sprouts, Roasted Apple, Pancetta, Mustard-Apple Cider Vinaigrette 10

SPRING VEGETABLE RAGU Fresh Corn, Roasted Red Pepper, Spring Onion, Sliced Garlic, Green Asparagus, Artichokes, Ricotta Salata 10

CHEF DE CUISINE *Atilio Ramos*

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