

-ANTIPASTI-

FREDDI

- TARTARE DI MANZO**
Hand Cut Black Angus Beef, Olives, Capers, Shallots 15
- BURRATA CAPRESE**
Homemade Burrata Cheese, Vine Ripe Tomatoes, Arugula, Basil 18
- BARBABIETOLE**
Roasted Beets, Goat Cheese, Arugula, Hazelnuts, Beet Vinaigrette 14

CALDI

- POLIPO**
Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette 15
- CALAMARI FRITTI**
Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli 16
- POLPETTINE**
Beef and Pork Meatballs, Ricotta, Pomodoro 12

-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

-INSALATE-

- CLASSIC CAESAR**
Romaine, Croutons, Shaved Parmesan, Caesar Dressing 12
- FARMER'S CAESAR**
Baby Tuscan Kale, Romaine Hearts, Pancetta, Poached Egg, Tuscan Bread Croutons, Parmesan Frico 15
- TORTINI DI GRUNCHIO**
Crab Cake, Smoked Tomato Chutney, Salsa Verde, Baby Mixed Greens 18
- INSALATA DI ZUCCA**
Roasted Pumpkin, Caramelized Apple, Bitter Greens, Pumpkin Seeds, Apple Balsamic Vinaigrette, Pecorino Cheese 14
- BATTUTA DI POLLO**
Grilled Herb Chicken Paillard, Arugula, Perlina Mozzarella, Cherry Tomatoes 19
- TONNO E PANZANELLA**
Seared Tuna Loin, Tuscan Bread Salad, Imported Italian Tuna Conserva, Olive, Lemon Dressing 22

-PANINI-

Served with Mixed Greens

- THE ROCKER**
Soppressata, Prosciutto, Coppa, Sharp Provolone 15
- POLPETTE**
Homemade Meatballs, Tomato Sauce, Melted Provolone 16
- PORCHETTA**
House made Porchetta, Pepperonata, Broccoli Rabe, Mustard and Roasted Garlic Aioli, Rosemary Ciabatta 16
- POLLO**
Grilled Chicken, Smoked Mozzarella, Prosciutto, Basil Aioli 16
- GIARDINIERA**
Grilled Vegetables, Soft Goat Cheese, Basil, Balsamic, Extra Virgin Olive Oil 14

••••• ADD SOUP + 5

-PIZZA-

- MARGHERITA**
Mozzarella, Cherry Tomato & Basil 14
- PARMA**
Prosciutto di Parma, Tomato & Mozzarella, Arugula 16
- BOSCO**
Roasted Mushrooms, Melted Onion, Ricotta, Taleggio, Pancetta 18
- DIAVOLA**
Pepperoni, Tomato, Mozzarella 15
- EMILIA**
Fennel Sausage, Broccoli Rabe, Tomato, Mozzarella & Pecorino, Garlic 16
- BIANCA**
Ricotta, Fontina, Mozzarella, Pecorino, Rosemary & Truffle Oil 17

-PRIMI-

- SIAMESE AGNOLOTTI**
Veal Ragù, Spinach and Taleggio, Truffled Pecorino Fondutta, Marsala Glaze . . . 26
- SPAGHETTI POMODORO**
Tomato, Basil, Olive Oil 20
- GNOCCHI**
House-Made Lamb Sausage, Gaeta Olives, Eggplant, Ricotta Salata 25
- FRUTTI DI MARE**
Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams 27
- RIGATONI INTEGRALI**
Whole Wheat Pasta, Wild Mushrooms, Butternut Squash, Parmesan, Sauvignon Sauce . . 25
- PANSOTTI DI ZUCCA**
Poppy Seed Butternut Squash Ravioli, Brown Butter, Sage, Walnut Pesto . . . 26
- PICI ALLA TOSCANA**
Twisted Pasta Strands, Tuscan Beef-Pork Ragù 23

-SECONDI-

GARNE

- PETTO D' ANATRA**
Fennel Spiced Duck Breast, Crispy Polenta Cake, Kale, Roasted Salsify, Duck Jus 33
- FILETTO**
10oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli, Roasted Potato Wedges 40
- POLLO ALLA PARMIGIANA**
Breaded Chicken, Sauce Pomodoro, Mozzarella 25

PESCE

- PESCE SPADA**
Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers 30
- BRANZINO CROCCANTE**
Mediterranean Sea Bass, Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika Oil 32

-CONTORNI-

- CAVOLINI DI BRUXELLES CROCANTE** Crispy Brussels Sprouts, Roasted Apple, Pancetta, Mustard-Apple Cider Vinaigrette 10
- SPINACI** Garlic, Hazelnuts, Raisins 10
- BROCCOLI RABE** Garlic, Hot Pepper 8
- PATATE CROCCANTI** Crispy Hand Cut Potato Wedges, Garlic Aioli 7
- ZUCCA SPAGHETTI ARROSTO** Roasted Spaghetti Squash, Truffle Butter, Umbriago Cheese, Truffle Gremolata 10
- INSALATA MISTA** Honey Balsamic Vinaigrette 10
- EGGPLANT PARMESAN** 11

CHEF DE CUISINE *Atilio Ramos*

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

Our Neapolitan style pizzas, cooked at 750° to 800°, are made with the finest imported Italian Buffalo Mozzarella, San Marzano tomatoes and Ligurian extra virgin olive oil.