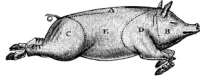


**SALUMI
&
FORMAGGI**



-CURED MEATS-

FINOCCHIONA Tuscan fennel salami
 PROSCIUTTO artisanal cured ham from Parma
 SPECK smoked prosciutto from Alto Adige
 COPPA cured & spiced pork shoulder
 12/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
 11/ea

-PER LA TAVOLA-

PLATTERS TO SHARE

PIATTO DI CARNE E FORMAGGIO
 Finocchiona, Coppa, Prosciutto, Peppadew, Imbriago, Robiola,
 Pecorino Oro Antico, Hazelnut Honey, Mixed Olives 44

-BRUSCHETTA-

Tuscan Chicken Liver & Golden Raisins ~ Sicilian Eggplant Caponata
 Lemon Ricotta, Spring Pea, Mint ~ Heirloom Tomato, Basil, Balsamic
with giardiniera choice of 3 for 12 choice of 5 for 15

-PANE ALL'AGLIO-

Oven Roasted Garlic Bread, Parmesan, Chili Flakes 7

-ANTIPASTI-

FREDDI

BARBABIETOLE
 Roasted Beets, Goat Cheese, Arugula,
 Hazelnuts, Beet Vinaigrette 16

PEPERONE DOLCE
 House-made Burrata Cheese,
 Marinated Roasted Red Peppers 19

TARTARE DI MANZO
 Hand Cut Black Angus Beef, Olives, Capers, Shallots 15

CAESAR

Romaine, Croutons, Shaved Parmesan 15

INSALATA DI SPINACI

Spinach, Strawberries, Asparagus, Toasted Almonds,
 Ricotta Salata, Citrus-Sherry Vinaigrette 16

CALDI

POLIPO

Grilled Octopus, Umbrian Chickpeas, Tomato, Red Onion,
 Roasted Red Pepper, Black Olives, Sherry Vinaigrette 22

MOZZARELLA IN CARROZZA

Buffalo Mozzarella, Melted Heirloom Cherry Tomatoes,
 Basil Pesto 14

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables,
 Lemon-Chive Aioli 19

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro Sauce 15

TORTINI DI GRANCHIO

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

-PRIMI-

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil. 22

TORTELLINI BARBABIETOLE E RICOTTA

Mozzarella & Ricotta filled Beet Tortellini, Hazelnut Pesto, Brown Butter, Baby Arugula . . 27

SIAMESE AGNOLOTTI

Veal Ragù, Spinach & Taleggio Cheese, Truffle Pecorino Fonduta, Marsala Glaze 27

TAGLIATELLE INTEGRALI

Whole Wheat Pasta, Spring Peas, Mustard Greens, Porcini, Truffle Parmesan 26

PAPPARDELLE DI SEPIA CON ARAGOSTA

Squid Ink Pasta, Lobster, White Asparagus, Ramps, Tomatoes, Basil Gremolata. . . . 32

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù. 26

TRUFFLE RICOTTA GNOCCHI

Wild Mushrooms, Fava Beans, White Wine-Garlic Parmesan Sauce. 29

FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams, White Wine, Tomato. . . 30

-SECONDI-

CARNE

CARRÉ DI AGNELLO

Mint Crusted Rack of Lamb, Artichoke-Potato Gratin,
 Tuscan Kale, Baby Carrots, Lamb Jus 48

FILETTO DI VITELLO ALLA SALTIMBOCCA

Prosciutto Wrapped Veal Tenderloin, Wild Mushroom-Marsala Ragù,
 Kale Farro Risotto 41

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro,
 Mozzarella, Zucchini Tagliolini 30

PESCE

PESCE SPADA PUTTANESCA

Grilled Swordfish, Roasted Peppers, Tomato,
 Black Olives, Capers 38

CAPELANTE

Pan Seared Sea Scallops, Fregola, Green Asparagus,
 Vidalia Onions, Kumquat Sauce 36

BRANZINO CROCCANTE

Mediterranean Sea Bass Filet, Cannellini Beans, Escarole, Sofrito,
 Saffron Aioli, Smoked Paprika Oil 35

MANZO



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

FILETTO

10oz. Filet Mignon, Barolo Sauce
 48

COSTATA

22oz. Bone-In Ribeye, Horseradish Sauce
 52

-CONTORNI-

SPINACI Garlic, Hazelnuts, Raisins 11 INSALATA MISTA Mixed Greens, Honey Balsamic Vinaigrette 10 BROCCOLI RABE Garlic, Hot Pepper 10

EGGPLANT PARMESAN 12 PATATE CROCCANTI Crispy Hand Cut Potato Wedges, Garlic Aioli 8

CAVOLETTI DI BRUXELLES Crispy Brussels Sprouts, Roasted Apple, Pancetta, Mustard-Apple Cider Vinaigrette 12

RAGÙ DI VERDURE PRIMAVERILI Corn, Quinoa, Roasted Red Peppers, Spring Onions, Asparagus, Artichokes, Ricotta Salata 12

CHEF DE CUISINE *Atilio Ramos*

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