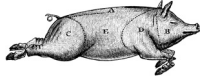


**SALUMI  
&  
FORMAGGI**



**-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  
Herbed Ricotta, Squash, Balsamic ~ 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 ZUCCA E PERA**

Roasted Pumpkin, Caramelized Pear, Arugula, Radicchio,  
Pumpkin Seed, Pear-Balsamic Vinaigrette, Ricotta Salata 16

**CALDI**

**POLIPO**

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

**COZZE AL FORNO**

Baked Mussels, Prosciutto di Parma, Gaeta Olives, White Wine,  
Fontina Breadcrumbs, Baby Arugula 18

**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

**PANSOTTI DI ZUCCA**

Butternut Squash Ravioli, Poppy Seeds, Brown Butter, Sage, Walnut Pesto. . . . . 27

**SIAMESE AGNOLOTTI**

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

**TAGLIATELLE INTEGRALI**

Whole Wheat Pasta, Squash, Wild Mushrooms, Kale, Truffle Parmesan . . . . . 26

**PAPPARDELLE AI PORCINI**

Porcini Dusted Pasta, Duck Leg Ragù, Chanterelles, Dried Cranberry, Rapini . . . . . 28

**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**

**STINCO DI AGNELLO BRASATO**

Braised Lamb Shank, Roasted Fingerling Potatoes, Broccolini,  
Baby Carrots, Lemon Gremolata, Lamb Jus 38

**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, Saffron Risotto, Baby Carrots,  
Brussels Sprouts, Saffron Piccata 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

SPAGHETTI ALLA ZUCCA Roasted Spaghetti Squash, Truffle Butter, Garlic, Parmesan, Parsley 11

CHEF DE CUISINE *Atilio Ramos*

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