

-ANTIPASTI-

FREDDI

TARTARE DI MANZO

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

BURRATA CAPRESE

Homemade Burrata Cheese, Vine Ripe Tomatoes, Arugula, Basil 19

BARBABIETOLE

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

CALDI

POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette 22

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli 19

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro 15

-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

-INSALATE-

CLASSIC CAESAR

Romaine, Parmesan Croutons, Shaved Parmesan 15

FARMER'S CAESAR

Baby Tuscan Kale, Romaine Hearts, Pancetta, Poached Egg,
Tuscan Bread Croutons, Parmesan Frico 18

TORTINI DI GRANCHIO

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

INSALATA DI SPINACI

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

BATTUTA DI POLLO

Grilled Herb Chicken Paillard, Arugula, Perlina Mozzarella,
Cherry Tomatoes 21

TONNO E PANZANELLA

Seared Tuna Loin, Tuscan Bread Salad,
Imported Italian Tuna Conserva, Olive, Lemon Dressing 24

-PANINI-

Served with Mixed Greens

THE ROCKER

Soppressata, Prosciutto, Coppa, Sharp Provolone 15

POLPETTE

Homemade Meatballs, Tomato Sauce, Melted Provolone 17

PORCHETTA

Housemade 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 + 6 ••••

-PIZZA-

MARGHERITA

Mozzarella, Cherry Tomato & Basil 15

PARMA

Prosciutto di Parma, Tomato & Mozzarella,
Arugula 17

BOSCO

Roasted Mushrooms, Melted Onion, Ricotta,
Taleggio, Pancetta 19

DIAVOLA

Pepperoni, Tomato, Mozzarella 16

EMILIA

Fennel Sausage, Broccoli Rabe, Tomato,
Mozzarella & Pecorino, Garlic 16

BIANCA

Ricotta, Fontina, Mozzarella, Pecorino,
Rosemary & Truffle Oil 17

-PRIMI-

SIAMESE AGNOLOTTI

Veal Ragu, Spinach & Taleggio, Truffled Pecorino Fonduta, Marsala Glaze26

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil22

TRUFFLE RICOTTA GNOCCHI

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

FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams30

TAGLIATELLE INTEGRALI

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

TORTELLINI BARBABIETOLE E RICOTTA

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

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragu.26

-SECONDI-

GARNE

BISTECCA ALLA GRIGLIA

Grilled Skirt Steak, Baby Carrots, Broccolini,
Fingerling Potatoes, Garlic Aioli, Salsa Verde 34

FILETTO

10oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli, Roasted Potato Wedges 48

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella 30

PESCE

PESCE SPADA PUTTANESCA

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

BRANZINO CROCCANTE

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

-CONTORNI-

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

SPINACI Garlic, Hazelnuts, Raisins 11

BROCCOLI RABE Garlic, Hot Pepper 10

PATATE CROCCANTI Crispy Hand Cut Potato Wedges, Garlic Aioli 8

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

INSALATA MISTA Honey Balsamic Vinaigrette 10

EGGPLANT PARMESAN 12

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.*