

## -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  
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

## -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 ZUCCA E PERA

Roasted Pumpkin, Caramelized Pear, Arugula, Radicchio, Pumpkin Seed,  
Pear-Balsamic Vinaigrette, Ricotta Salata 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 Glaze . . . . 26

### SPAGHETTI POMODORO

Tomato, Basil, Olive Oil . . . . . 22

### TRUFFLE RICOTTA GNOCCHI

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

### FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams . . . . . 30

### TAGLIATELLE INTEGRALI

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

### PANSOTTI DI ZUCCA

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

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

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.*