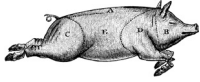


**SALUMI
&
FORMAGGI**



-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 PERE

Roasted Pumpkin, Caramelized Pear, Pumpkin Seeds,
Mixed Greens, Balsamic Vinaigrette, Ricotta Salata 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

PANSOTTI DI ZUCCA

Mozzarella & Butternut Squash Ravioli, Poppy Seed, 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, Baby Kale, Truffle Parmesan. . . . 26

PAPPARDELLE AI PORCINI

Braised Wild Boar Ragù, Porcini Mushrooms, Dried Cranberry, Rapini, Pecorino. . . . 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

BRASATO DI MANZO

Braised Beef Short Ribs, Fregola, Squash, Turnip, Leeks,
Parmesan, Celery Root Puree, Natural 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

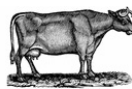
CAPELANTE

Pan Seared Sea Scallops, Saffron Risotto, Red Endive,
Baby Carrots, Brussels Sprouts, Piccata 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

POLENTA CREMOSA Truffles, Wild Mushroom Fricassee, Parmesan, Fresh Parsley 12

CHEF DE CUISINE *Atilio Ramos*

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