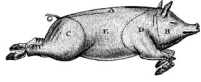


**SALUMI
&
FORMAGGI**



-CURED MEATS-

FINOCCHIONA Tuscan fennel salami
PROSCIUTTO artisanal cured ham from Parma
SPECK smoked prosciutto from Alto Adige
COPPA cured & spiced pork shoulder
11/.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
10/.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 11 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 14

PEPERONE DOLCE
House-made Burrata Cheese,
Marinated Roasted Red Peppers 18

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

CAESAR

Romaine, Croutons, Shaved Parmesan 13

INSALATA DI ZUCCA E PERA

Roasted Pumpkin, Caramelized Pear, Arugula, Radicchio,
Pumpkin Seed, Pear-Balsamic Vinaigrette, Ricotta Salata 15

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 17

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro Sauce 13

TORTINI DI GRANCHIO

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

-PRIMI-

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil. 20

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 26

TAGLIATELLE INTEGRALI

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

PAPPADELLE AI PORCINI

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

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù. 25

TRUFFLE RICOTTA GNOCCHI

Wild Mushrooms, Fava Beans, White Wine-Garlic Parmesan Sauce. 27

FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams, White Wine, Tomato. 29

-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 29

PESCE

PESCE SPADA PUTTANESCA

Grilled Swordfish, Roasted Peppers, Tomato,
Black Olives, Capers 36

CAPELANTE

Pan Seared Sea Scallops, Saffron Risotto, Baby Carrots,
Brussels Sprouts, Saffron Piccata 35

BRANZINO CROCCANTE

Mediterranean Sea Bass Filet, Cannellini Beans, Escarole, Sofrito,
Saffron Aioli, Smoked Paprika Oil 32

MANZO



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

FILETTO

10oz. Filet Mignon, Barolo Sauce
42

COSTATA

22oz. Bone-In Ribeye, Horseradish Sauce
48

-CONTORNI-

SPINACI Garlic, Hazelnuts, Raisins 10 INSALATA MISTA Mixed Greens, Honey Balsamic Vinaigrette 10 BROCCOLI RABE Garlic, Hot Pepper 8

EGGPLANT PARMESAN 11 PATATE CROCCANTI Crispy Hand Cut Potato Wedges, Garlic Aioli 7

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

SPAGHETTI DI ZUCCA Roasted Spaghetti Squash, Truffle Butter, Garlic, Parmesan, Parsley 10

CHEF DE CUISINE *Atilio Ramos*

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