

-ANTIPASTI-

FREDDI

- TARTARE DI MANZO**
Hand Cut Black Angus Beef, Olives, Capers, Shallots 15
- BURRATA CAPRESE**
Homemade Burrata Cheese, Vine Ripe Tomatoes, Arugula, Basil 18
- BARBABIETOLE**
Roasted Beets, Goat Cheese, Arugula, Hazelnuts, Beet Vinaigrette 14

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 17
- POLPETTINE**
Beef and Pork Meatballs, Ricotta, Pomodoro 13

-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

-INSALATE-

- CLASSIC CAESAR**
Romaine, Parmesan Croutons, Shaved Parmesan 13
- FARMER'S CAESAR**
Baby Tuscan Kale, Romaine Hearts, Pancetta, Poached Egg,
Tuscan Bread Croutons, Parmesan Frico 15
- 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 15
- BATTUTA DI POLLO**
Grilled Herb Chicken Paillard, Arugula, Perlina Mozzarella,
Cherry Tomatoes 20
- TONNO E PANZANELLA**
Seared Tuna Loin, Tuscan Bread Salad,
Imported Italian Tuna Conserva, Olive, Lemon Dressing 22

-PANINI-

Served with Mixed Greens

- THE ROCKER**
Soppresata, Prosciutto, Coppa, Sharp Provolone 15
- POLPETTE**
Homemade Meatballs, Tomato Sauce, Melted Provolone 16
- 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 + 5 ••••

-PIZZA-

- MARGHERITA**
Mozzarella, Cherry Tomato & Basil 14
- PARMA**
Prosciutto di Parma, Tomato & Mozzarella,
Arugula 16
- BOSCO**
Roasted Mushrooms, Melted Onion, Ricotta,
Taleggio, Pancetta 18
- DIAVOLA**
Pepperoni, Tomato, Mozzarella 15
- 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 20
- TRUFFLE RICOTTA GNOCCHI**
Wild Mushrooms, Fava Beans, White Wine-Garlic Parmesan Sauce.. . . . 27
- FRUTTI DI MARE**
Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams 29
- TAGLIATELLE INTEGRALI**
Whole Wheat Pasta, Squash, Wild Mushrooms, Kale, Truffle Parmesan26
- PANSOTTI DI ZUCCA**
Butternut Squash Ravioli, Poppy Seeds, Brown Butter, Sage, Walnut Pesto27
- PICI ALLA TOSCANA**
Twisted Pasta Strands, Tuscan Beef-Pork Ragu 25

-SECONDI-

GARNE

- BISTECCA ALLA GRIGLIA**
Grilled Skirt Steak, Baby Carrots, Broccolini,
Fingerling Potatoes, Garlic Aioli, Salsa Verde 33
- FILETTO**
10oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli, Roasted Potato Wedges 42
- POLLO ALLA PARMIGIANA**
Breaded Chicken, Sauce Pomodoro, Mozzarella 29

PESCE

- PESCE SPADA PUTTANESCA**
Grilled Swordfish, Roasted Peppers, Tomato,
Black Olives, Capers 36
- BRANZINO CROCCANTE**
Mediterranean Sea Bass, Cannellini Beans, Escarole, Sofrito,
Saffron Aioli, Smoked Paprika Oil 32

-CONTORNI-

- CAVOLETTI DI BRUXELLES** Crispy Brussels Sprouts, Roasted Apple,
Pancetta, Mustard-Apple Cider Vinaigrette 12
- SPINACI** Garlic, Hazelnuts, Raisins 10
- BROCCOLI RABE** Garlic, Hot Pepper 10
- PATATE CROCCANTI** Crispy Hand Cut Potato Wedges, Garlic Aioli 7
- SPAGHETTI DI ZUCCA** Roasted Spaghetti Squash, Truffle Butter,
Garlic, Parmesan, Parsley 10
- INSALATA MISTA** Honey Balsamic Vinaigrette 10
- EGGPLANT PARMESAN** 11

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.*