



-CURED MEATS-

SWEET SOPRESSATA Veneto cured salami
 PROSCIUTTO artisanal cured ham from Parma
 MILANO SALAMI Tuscan salami
 COPPA cured & spiced pork shoulder
 14/.ea

-CHEESE-

ASIAGO Veneto, cow's milk, semi-hard
 FONTINA Aosta Valley, cow's milk, soft
 PECORINO ORO ANTICO, Toscana, sheep's milk, hard
 GORGONZOLA DOLCE Piemonte, cow's milk, soft
 14/.ea

-PER LA TAVOLA-

TO SHARE

PIATTO DI CARNE E FORMAGGIO

Sweet Sopressata, Coppa, Prosciutto, Peppadew, Fontina, Asiago,
 Pecorino Oro Antico, Gorgonzola Dolce, Hazelnut Honey, Mixed Olives 39

-BRUSCHETTA-

Tuscan Chicken Liver & Golden Raisins ~ Sicilian Eggplant Caponata
 Heirloom Tomato, Basil, Balsamic
 with *giardiniera* choice of 3 for 13 choice of 5 for 19

-PANE ALL'AGLIO-

Oven Roasted Garlic Bread, Parmesan, Chili Flakes 7

-ANTIPASTI-

FREDDI

BARBABIETOLE
 Roasted Beets, Goat Cheese, Arugula,
 Hazelnuts, Beet Vinaigrette 15

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 SPINACI

Spinach, Asparagus, Ricotta Salata, Strawberries,
 Toasted Almonds, Citrus Sherry Vinaigrette 15

CALDI

POLIPO

Grilled Octopus, Umbrian Chickpeas, Tomato, Red Onion,
 Roasted Red Pepper, Black Olives, Sherry Vinaigrette 22

BRASATI DI MANZO CORTO

Braised Beef Short Ribs, Fregola, Fall Squash, Radish,
 Parmesan, Short Rib Jus 23

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables,
 Lemon-Chive Aioli 18

POLPETTINE

Beef and Pork Meatballs, Ricotta, Pomodoro Sauce 15

TORTINI DI GRANCHIO

Crab Cake, Smoked Tomato Chutney,
 Salsa Verde, Baby Mixed Greens 19

-PRIMI-

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil. 26

PANSOTTI DI ZUCCA

Butternut Squash Ravioli, Brown Butter, Sage, Walnut Pesto, Amaretti Cookie . . . 30

SIAMESE AGNOLOTTI

Veal Ragu, Spinach & Taleggio Cheese, Truffled Pecorino Fonduta, Marsala Glaze . . . 32

TAGLIETELLE CON GUANCIALE

Artichoke, Guanciale, Fava Beans, White Wine-Garlic Parmesan Sauce. 30

PAPPARDELLE AL PORCINI

Porcini Pasta, Wild Boar Ragu, Porcini Mushrooms, Dried Cranberry, Rapini, Pecorino. . . 32

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragu. 29

GNOCCHI

House-Made Crumbled Lamb Sausage, Gaeta Olives, Eggplant, Ricotta Salata . . . 29

FRUTTI DI MARE

Bread Crumb Tagliolini, Shrimp, Calamari, Mussels, Clams, White Wine, Tomato. . . 36

-SECONDI-

CARNE

CARNE DI AGNELLO

Mint Crusted Rack of Lamb, Roasted Pumpkin,
 Radish, Kale Sprouts, Celeriac Puree, Lamb Jus 55

FILETTO DI VITELLO A LA SALTIMBOCCA

Prosciutto Wrapped Veal Tenderloin, Wild Mushroom-Marsala Ragu,
 Kale Farro Risotto 48

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro,
 Mozzarella, Zucchini Tagliolini 34

PESCE

MERLUZZO

Citrus Gremolata Crusted Cod, Cauliflower,
 Lemon-Caper Olive Oil 36

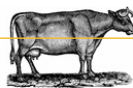
CAPELANTE CON CARCIOFI E MAIZ

Pan Seared Sea Scallops, Asparagus, Artichokes,
 Corn, Citrus-Corn Sauce 37

BRANZINO CROCCANTE

Mediterranean Sea Bass Filet, Cannellini Beans, Escarole, Sofrito,
 Saffron Aioli, Smoked Paprika Oil 37

MANZO



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

FILETTO

10oz. Filet Mignon, Barolo Sauce
 49

COSTATA

22oz. Bone-In Ribeye, Horseradish Sauce
 59

-CONTORNI-

SPINACI Garlic, Hazelnuts, Raisins 11 INSALATA MISTA Mixed Greens, Honey Balsamic Vinaigrette 12 BROCCOLI RABE Garlic, Hot Pepper 10

EGGPLANT PARMESAN 14 PATATE CROCCANTI Crispy Hand Cut Potato Wedges, Garlic Aioli 9

CAVOLINI DI BRUXELLES CROCCANTE Crispy Brussels Sprouts, Roasted Apple, Pancetta, Mustard-Apple Cider Vinaigrette 10

RAGÙ DI VERDURE PRIMAVERILI Corn, Roasted Red Pepper, Spring Onion, Carrots, Asparagus, Artichokes, Ricotta Salata 12

RESTAURANT MANAGER *Ray Malmberg*

CHEF DE CUISINE *Rolyn R. Angela Rosas*

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