

ANTIPASTI**POLPETTE**

tomato braised pork & veal meatballs | pine nuts
currants | pesto | Parmigiano Reggiano 9

RICOTTA E VERDURE

house ricotta | assorted fresh vegetables
grilled lemon | Pane Rustico | herbs | olive oil 12

RAPINI NAPOLETANI

Broccoli Rabe | fresno peppers | bell peppers
garlic | Calabrian chile | Parmigiano Reggiano 9

CRUDO**

Hamachi | Grannysmith apples | snap peas
ginger | basil | sea salt | sesame olive oil 14

BRUSCHETTA BURRATA E SALAME

salame Milano | pickled radicchio
whipped burrata | olive oil | Pane Rustico 9

FRITTURA DI OLIVE

fried anchovy stuffed green olives 6

BURRATA E PROSCIUTTO

gnocco fritto | sea salt | thyme 12

COZZE FRA DIAVOLO

steamed mussels | Calabrian chile | roasted garlic
tomato sugo | parsley | bread crumbs ½ lb. 12

AFFETTATI

please see Today's selection of charcuterie,
formaggio and accompagnamenti
on our special page 35 *serves 3-4 people*

EXECUTIVE CHEF

TONY HESSEL

INSALATE**TRICOLORE**

kale | cabbage | radicchio | cherry tomato
Parmigiano Reggiano | bread crumbs | basil dressing 7

INSALATA MISTA

mixed baby lettuces | carrots | fennel | lemon
Parmigiano Reggiano | olive oil 6

RUCOLA E CASTELMAGNO

arugula | Castelmagno | preserved lemon
pine nuts | olive oil 7

FINOCCHIO

fennel | radicchio | arugula | pomegranate | avocado
cucumbers | Pecorino locatelli | tomato vinaigrette 8

BARBABIETOLE

roasted beets | watercress | compressed apple
chèvre zabaione | spiced hazelnuts | ricotta salata
dijon basil vinaigrette 9

INSALATA DI POLLO ALLA SICILIANA

roasted chicken | roasted peppers | Castelvetro olives
fresh basil | arugula | chèvre | lemon | olive oil 10

CONTORNI**PATATE AL FORNO**

fingerling potatoes | rosemary | roasted garlic 4

FAGIOLI ALL'UCCELLETTO

cannellini beans | tomato | bread crumbs | sage 4

MISTICANZA

Lacinato kale | spinach | garlic | lemon 4

PISELLI

snap peas | pecorino | lemon 4

PASTA SECCA e RISO**TROFIE AL PESTO**

Trofie Rustichella | basil pesto | Parmigiano Reggiano
olive oil 13

RIGATONI ALL'AMATRICIANA

Rigatoni Rustichella | guanciale | tomato sugo
caramelized onion | parsley | Calabrian chile 15

RISOTTO SALSICCIA E CAVOLFIORRE

Arborio rice | Italian sausage | Carnival cauliflower
Soffritto | parsley | Parmigiano Reggiano 19

PASTA FRESCA**TONNARELLI CACIO E PEPE**

Locatelli Pecorino | cracked black pepper | ricotta whey
olive oil 13

PAPPARDELLE DI GRANO AL RAGU DI CINGHIALE

braised Boar bolognese | cream | parsley
Parmigiano Reggiano 19

TONNARELLI CON VONGOLE

fresh clams | garlic | oregano | basil | parsley
Calabrian chile | lemon | olive oil 22

GNOCCHI AL POMODORO

ricotta dumplings | preserved tomato
fresh tomato sugo | Parmigiano Reggiano 19

TORTELLI AL TARTUFO

black truffle, house ricotta & Locatelli Pecorino
foraged mushrooms | red wine reduction 28

all fresh pasta is made in house. enjoy. the chefs

PIATTI**TAGLIATA DI MANZO****

thyme marinated bavette steak | arugula | fennel
Parmigiano Reggiano | fresh herbs | olive oil 20

SOGLIOLA

Petrale Sole | crisp broccoli rabe | Butternut squash
Carnival cauliflower Prezzemolo 20

BURRIDA (LIGURIAN SEAFOOD STEW)

mussels | shrimp | fresh fish | calamari | clams
fennel | peppers | tomato broth | bruschetta 24
add basil Tagliatelle 4

POLLO ALLA SCARPIELLO

roasted chicken | Italian sausage | pickled peppers
Castelvetro olives | rosemary | Moretti polenta 24

CAPELANTE

Sea Scallops | Prosciutto di Parma | roasted tomato
caramelized fennel | crisp potato | rosemary butter 32

SPIEDINI ALLA BRACE

pork loin, Italian sausage & vegetable skewers
arugula | salsa verde | grilled lemon 23

OSSOBUCCO

center-cut veal shank | tomato-vegetable sugo
risotto Milanese | black truffle | gremolata 34

PER LA TAVOLA**BISTECCA ALLA FIORENTINA****

30 oz. dry aged 'Cedar River' bone in ribeye
fresh thyme | sea salt | Tondo olive oil 70

*comes with your choice of two contorni
serves two or more people*