

ANTIPASTI

POLPETTE

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

BRUSCHETTA

crostini di ricotta e peperoni carbonizzati
house made ricotta | grilled sourdough
charred red bell & Anaheim peppers
sea salt | thyme | pink peppercorn | olive oil 12

BROCCOLI NAPOLETANI

Broccolini | fresno peppers | bell peppers
garlic | Calabrian chile | Parmigiano Reggiano 9

CARNE CRUDA**

Filet Mignon | salted capers | pickled shallots
pepper aioli | balsamic vinegar | olive oil 15

FRITTURA DI OLIVE

fried anchovy stuffed green olives 6

BURRATA E PROSCIUTTO

gnocco fritti | sea salt | thyme 12

COZZE FRA DIAVOLO

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

AFFETTATI

a selection of cured meats and cheeses for the table

Sicilian chicken salad | chicken pâté | Salame
Prosciutto di Parma | fresh mozzarella | Taleggio
Parmigiano Reggiano | marinated olives
vegetable Giadiniera | apricot mostarda
Grannysmith apple | Pane Rustico 35
Serves 3-4 people

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 | orange | avocado
cucumbers | Pecorino locatelli | dijon basil vinaigrette 8

BARBABIETOLE

roasted beets | mache | compressed apple
chèvre zabaione | spiced hazelnuts | chèvre cheese
tomato 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

PAPPADELLE DI GRANO ALLA BOLOGNESE

grass fed beef, pork and veal ragu | 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

BURRIDA (LIGURIAN SEAFOOD STEW)

mussels | shrimp | fresh fish | calamari | clams
fennel | peppers | tomato broth | pane rustico 24
add Tagliatelle 4

POLLO ALLA SCARPIELLO

roasted airline chicken breast | Italian sausage
pickled peppers | Castelvetro olives | rosemary
red wine sauce | Moretti polenta 24

CAPELANTE

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

ACQUA PAZZA

seared Barramundi | julienne vegetables
baby spinach | Calabrian chile | fumetto di pesce 24

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*

** please allow 20 to 25 minutes **