

ANTIPASTI

POLPETTE (CALABRIA)
tomato braised pork & veal meatballs | pine nuts
currants | pesto | Parmigiano Reggiano 9.75

BRUSCHETTA (LAZIO)
crostini di ricotta e peperoni arrostiti
house made ricotta | grilled sourdough
roasted bell peppers | sea salt | thyme
pink peppercorn | olive oil 12

BROCCOLI NAPOLETANI (CAMPANIA)
Broccolini | Calabrian chile | bell peppers
garlic | fennel | Parmigiano Reggiano 9.5

VITELLO TONNATO (PIEMONTE)
chilled roasted veal | tuna confit aioli | capers
pickled shallots | roasted tomato | cured olives 15

FRITTURA DI OLIVE (MARCHE)
fried anchovy stuffed green olives 8

BURRATA E PROSCIUTTO (PUGLIA)
gnocco fritto | sea salt | thyme 15

VONGOLE AL POMODORO (CALABRIA)
steamed clams | tomatoes | soffritto
garlic | basil | capers | white wine ½ lb. 12

CAPRESE (CAMPANIA)
local farm heirloom tomatoes | Mozzarella di Bufala
basil leaves | sea salt | basil oil | aged balsamic 13.5

AFFETTATI (A TRIP AROUND ITALY)

a selection of cured meats and cheeses for the table

Chicken pâté | Salame | Prosciutto di Parma
Montasio cheese | Parmigiano Reggiano | olives
fresh mozzarella | Giadiniera | apricot mostarda 24

INSALATE

TRICOLORE (CAMPANIA)
kale | cabbage | radicchio | cherry tomato
Parmigiano Reggiano | bread crumbs | basil dressing 8

MISTA (TOSCANA)
mixed baby lettuces | carrots | fennel | lemon
Parmigiano Reggiano | olive oil 6

RUCOLA E CASTELMAGNO* (PIEMONTE)
arugula | Castelmagno | preserved lemon
pine nuts | olive oil 7

FINOCCHIO (SICILIA)
fennel | radicchio | arugula | orange | roasted beets
pine nuts | kalamata olives | Locatelli Pecorino
ice wine & juniper vinaigrette 8

POLLO ALLA SICILIANA (SICILIA)
roasted chicken | roasted peppers | Castelvetro olives
fresh basil | arugula | chèvre | lemon | olive oil 12

CONTORNI

PATATE AL FORNO (TOSCANA)
red bliss potatoes | rosemary | roasted garlic 6

PARMIGIANO DI ZUCCA
(EMILIA-ROMAGNA)
local farm zucchini | tomato sugo | fresh basil
Parmigiano Reggiano 6.5

MISTICANZA (LAZIO)
local farm braising greens | garlic | lemon 6

TACCOLE (CAMPANIA)
snap peas | pecorino | lemon 6.5

POLENTA (PIEMONTE)
Moretti polenta | Parmigiano Reggiano 6

PASTA SECCA e RISO

TROFIE AL PESTO (LIGURIA)
Trofie Rustichella | basil pesto
Parmigiano Reggiano | olive oil 13.5

RISOTTO ALLA PIEMONTESE (PIEMONTE)
Arborio rice | fresh sugo | heirloom cherry tomatoes
fresh basil | Castelmagno cheese 20

PASTA FRESCA

TONNARELLI CACIO E PEPE (LAZIO)
Locatelli Pecorino | cracked 4 pepper blend
ricotta whey | olive oil 14

LUMACHE ALL'AMATRICIANA (LAZIO)
pancetta | tomato sugo | caramelized onion
sweet butter | parsley | Calabrian chile 17

BUCATINI ALLE VONGOLE (VENETO)
fresh clams | garlic | oregano | basil | parsley
Calabrian chile | lemon | olive oil 22

GNOCCHI DI PATATE AL POMODORO
(TOSCANA)
potato gnocchi | fresh tomato sugo | house ricotta
fresh basil | Calabrian chile 19

TAGLIATELLE ALLA BOLOGNESE
(EMILIA-ROMAGNA)
grass fed beef, pork and veal ragu
cream | parsley | Parmigiano Reggiano 21

TORTELLI D'ERBETTE (EMILIA-ROMAGNA)
carrot tortelli | local farm greens & house ricotta filling
Prosecco burro fuso | Parmigiano Reggiano 24.5

*All fresh pasta is made in house.
Enjoy. The chefs.*

PIATTI

TONNO GRIGLIATO (SICILIA)
grilled Yellowfin tuna | broccolini | olive & tomato confit
red bliss potato | fennel & rosemary 29.5

POLLO ALLA POTENTINA (BASILICATA)
roasted basil marinated half chicken | sweet onions
tomato passata | roasted red bliss potato 25.5

BURRIDA (LIGURIA - SEAFOOD STEW)
shrimp | fresh fish | calamari | clams
fennel | peppers | tomato broth | pane rustico 25

CONIGLIO A PORCHETTA (UMBRIA)
fennel braised rabbit | rabbit polpette | pancetta
Castelvetro olives | red lentil & potato misto 30

PESCE E CIPOLLE (LIGURIA)
almond crusted halibut | Walla Walla onion soubise
tomato seared chard | charred scallion vinaigrette 32

TAGLIATA E PANZANELLA** (TOSCANA)
grilled New York strip steak | cucumbers | red onions
tomato | pane rustico | basil oil | aged balsamic 34

PER LA TAVOLA

BISTECCA ALLA FIORENTINA**
(TOSCANA)
30 oz. dry aged 'Cedar River' bone in ribeye
fresh thyme | sea salt | Fattoria olive oil 79.5

*comes with your choice of two contorni
serves 2-3 people*