

ANTIPASTI SNACKS

focaccia bread • rosemary & garlic • warm olives • extra virgin olive oil • 4
brussels sprouts • balsamic • 7
frites • rosemary • aioli • 7
formaggi • robiola • gorgonzola dolce • piave • 6 / 11 / 15
salumi • venison & pork italian sausage • coppa piccante • prosciutto • 6 / 11 / 15
piatto grande • all three formaggi + all three salumi • 29

PRIMI SMALL PLATES

seasonal soup • 8
mussels • white wine • garlic • shallots • grilled bread • 14
arancini • mozzarella • grana padano • romesco • 11
fritto misto • calamari • shrimp • olives • shallots • aioli • marinara • 13
meatballs • beef, pork, & lamb • marinara • grana padano • 12

INSALATA SALADS

field greens • tomato • onion • olives • balsamic vinaigrette • 8
heart of romaine • caesar dressing • croutons • grana padano • 8
beefsteak tomato • mozzarella • basil • sea salt • aged balsamico • extra virgin olive oil • 10
nicoise • romaine & arugula • smoked salmon • egg • tomato • potato
green beans • olives • red wine & mustard vinaigrette • 15
chopped • romaine & radicchio • salumi • provolone • tomato • garbanzo • pepperoncini
olives • onion • herb vinaigrette • 14

PASTA PASTA

littleneck clams • linguini • white wine • garlic • red chili • 17
spinach & ricotta ravioli • chicken • cremini • grana padano cream • pecans • 17
bolognese • papparedelle • beef & pork ragu • grana padano • 15
carbonara • spaghetti • guanciale • scallion • farm egg* • 15
pomodoro • rigatoni • tomatoes • basil • olive oil • garlic • red chili • 12
lasagna • spinach • tomato • ricotta • mozzarella • grana padano • 16

PIZZA PIZZA

margherita • mozzarella • sauce • fresh basil • 12
salsiccia • mozzarella • sauce • sausage • goat cheese • peppers • onion • 15
pancetta • mozzarella • sauce • pancetta • radicchio • potato • 15
funghi • mozzarella • sauce • ricotta • cremini • truffle oil • 15
bacon • mozzarella • farm egg* • applewood bacon • cherry tomato • 15

PRINCIPALE MAINS

cioppino • salmon • shrimp • mussels • calamari • clams • tomato broth • grilled bread • 25
branzino • whole roasted mediterranean sea bass • fennel • grapefruit • arugula • caper salsa verde • 28
pollo arrosto • airline chicken breast • sicilian cous cous • eggplant • charred radicchio • jus • 20
***please allow at least twenty minutes for this dish*
bistecca • ny strip steak* • smashed potatoes • asparagus • salsa rosso • 30

CONTORNI SIDES

spinach • white wine • garlic • 5
asparagus • extra virgin olive oil • 6
green beans • garlic • shallots • 5
cous cous • eggplant • sundried tomatoes • 5
spaghetti • garlic • extra virgin olive oil • 8

add to pizzas • pastas • salads

anchovy 2 • egg* • arugula • pepperoni 3 • prosciutto 5
chicken • calamari 6 • shrimp 8 • salmon* 9

substitute to make gluten-free

corn & rice penne pasta 3
smart flour foods ancient grains pizza crust 4.5

justin turner, executive chef

please inform your server of any food allergies before ordering • 20% service fee added to parties of 6 or more and for split checks
split items +3 • *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness