

Primi

- antipasti di casa* - Italian meats, tapenade aioli, crostini, pecorino, fennel and apple salad 15
- arancini* – fried risotto balls with pancetta and fontina, spicy marinara 11
- calamari* – marinated, flash fried squid, spicy pomodoro, warm olives 12
- agnello* - grilled lamb riblettes, warm potato salad with double smoked bacon and kale, balsamic reduction 14
- bruschetta* - grilled focaccia with mushroom ragu and herbed goat cheese 12
- cozze* - mussels with Sambuca and grilled leek crema 11
- cappesante* - seared scallops with a pumpkin, celery root and parm risotto, cider and scallion butter sauce 15

Insalata e Zuppa

- la ribollita* - white bean and vegetable soup, day old bread with shaved parmesan 9
- cesare* - grilled hearts of romaine with a lemon, anchovy and roasted garlic vinaigrette, fried capers, cheesy crouton 10
- barbabietola* - roasted beets and grapes, radicchio, walnuts and gorgonzola with a warm brown butter and balsamic vinaigrette 12
- alla casa* - organic greens, shaved vegetables, lemon and olive oil vinaigrette 8

Pizza

- margherita* - basil, San Marzano tomatoes, fresh mozzarella 15
- salsicciaia* - wood oven roasted Italian sausage, artichokes, caramelized onion, goat cheese 17
- funghi* - roasted chicken, forest mushrooms, alfredo sauce, fontina 18
- napolitana* - anchovies, olives, sundried tomatoes, mozzarella 17
- bianco* - carbonara sauce, gorgonzola, fontina, parmesan 16
- carne* - genoa salami, pepperoni, prosciutto, smoked mozzarella 19
- toscana* - eggplant, zucchini, peppers, caramelized onion, gorgonzola 17

Paste

handmade

gnocchi - sweet potato gnocchi, double smoked bacon and spinach, sage and brown butter 11/19

ravioli - stuffed with squash, leeks and mascarpone, with lobster, roasted garlic and herb crema 16/25

speciale

anatra - farfelle pasta with duck confit and mushrooms, dried fig and marsala crème fraiche 25

verdura - gemelli pasta, roasted root vegetable ragu and caponata with pine nuts and pecorino 18

arrosto - rigatoni pasta, roasted chicken and Italian sausage, pecans, caramelized onions and gorgonzola, Southern Comfort crema 25

spaghetti

bolognese - spicy veal meatballs, meat sauce, pecorino 21

fra diavolo - grilled scallops and mussels, spicy pomodoro, fried capers, lemon and herb ricotta 26

peperonata - roasted peppers, blistered tomatoes, pancetta, chiles, spinach, extra virgin olive oil, pecorino 19

Piatto Principale

salmone - roasted salmon wrapped in prosciutto with a cauliflower, leek and truffle oil risotto, whole seed mustard crema 27

passera - roasted halibut, fondant potatoes, cioppino broth, herb and preserved lemon butter 29 *(subject to availability)*

agnello - tapenade crusted rack of lamb, pappardelle with lamb shoulder ragu, pine nuts and pecorino 34

pollo al mattone - crispy skin cornish hen, cooked under a brick, soft polenta with melted leeks and fontina, black sausage veal jus 28

bistecca - grilled 10 oz AAA NY striploin, gorgonzola and walnut butter, frittas with spicy aioli, demi and balsamico reduction 35

contorni

- warm spiced olives 5
- broccolini, olive oil and chiles 8
- mushrooms, grappa flambée 9
- frittas e spicy aioli 7
- spaghetti aglio e olio 8
- spaghetti pomodoro 8
- fettuccine carbonara 10



Buon Appetito!