

## STUZZICHINI

### Nuts 6

Sweet and Spicy Walnuts, Marcona Almonds, Pine Nuts, Cashews

### Olives 6

Marinated mixed Olives, Calabrian Chili, Oranges, Herbs

### Spicy Vegetables 6

House Pickled Vegetables

### Stuffed Focaccia 7

Local Focaccia, Whipped Ricotta, Rosemary, Roasted Garlic



## INSALATE E ZUPPE

### Nonna Adelina's Chicken Soup 6

### Superfood Salad 14

Baby Kale and Spinach, Blueberries, Soft-Boiled Egg, Jicama, Avocado Green Goddess

### Pear and Goat Cheese 13

Shaved d'Anjou, Crumbled Chevre, Arugula, Orange and Tomato Vinaigrette

### Tonnato 16

Artisan Lettuce Blend, Radish, Brioche Crouton, Pecorino Romano, Cured Egg Yolk, Imported Yellowfin Tonnato Dressing

### Fennel and Orange Salad 14

Oranges, Shaved Fennel, Olives, Champagne & Mustard Vinaigrette



## SALUMI & FORMAGGI

4-25 | 6-32 | 8-40

### Salumi

'Nduja Calabrese

Prosciutto Di Parma D.O.P. 24mo

Mortadella E Pistacchi

Bresaola Punta D'Anca

Speck

### Formaggi

Pecorino Toscano al Tartufo

Gorgonzola Dolce D.O.P

Mozzarella di Bufala

Scamorza Affumicata

Brillat Savarin

## PIATTINI

### Harvest Board 14

Selection of Seasonal Vegetables, Grilled and Roasted, with Accompaniment

### Octopus 15

Grilled Spanish Octopus, Fava Puree, Olive Oil, Lemon, Calabrian Chili

### Eggplant Fritter 13

Italian Eggplant, Gold Potato, Basil, Parmigiano Reggiano, Broccoli Rabe Pesto

### Crudo M.P.

Daily Catch, See Server for Details

### Nduja Mussels 18

Black Garlic Mascarpone, Crostini

### Burratina 16

24m Prosciutto di Parma, Confit Tomato, Arugula,

### Meatballs 15

Veal, Pork, Sausage, Beef, Pecorino al Tartufo, Tomato, Pecorino Polenta Cake

\*Eating certain raw or undercooked foods may increase the risk of foodborne illness.

## CARNE

### Chicken Parm 34

Bone-in, Romesco, Asiago Fresco, Crispy Sage

### Bistecca alla Fiorentina

Dry-Aged, Bone in Chef's Cut, Black Truffle  
& Calabrian Chili Compound Butter  
For One 90 For Two 120

### Veal Chop 51

Bone-in, Milk-fed, Sage and Fontina-stuffed,  
Prosciutto-wrapped, Oyster Mushroom  
and Port Wine Reduction

### Whole Rack of Lamb 49

New Zealand Lamb, Garlic & Herb Crust,  
Mint and Fig Demi-Glace

## PESCE

### Acqua Pazza 34

Prawns, PEI Mussels, Poached Fish, Fregola  
Neri, Spicy Sundried Tomato Broth

### Whole Branzino 32

Pan-Crisped, Tamarind Caper Agrodolce, Citrus Zest

### Seared Scallops 34

Crispy Potato, Preserved Lemon  
& Dill, Harissa, Pickled Watermelon Radish,  
Viking Village U-10 Day boat Scallop

### Fish of the Day M.P.

See server for detail

## PASTA

### Agnolotti 25

Fig, Onion, Gorgonzola Dolce Cream

### Lasagna 33

White Asparagus, Roasted Peppers,  
Zucchini, Hand Rolled Pasta,  
Asiago, Smoked Scamorza

### Strascinati 25

King Prawn, Garlic, White Wine, Bottarga, Parsley

### Pappardelle 19

Hand Rolled Pappardelle, Guanciale,  
Tomato, Pecorino Romano, Basil

### Spaghetti 17

Blistered Confit Tomato, Basil, Pecorino Romano

### Gigli Toscani 22

Braised, Lancaster County Rabbit Ragù



## CONTORNI

### Broccoli Rabe 9

Roasted Garlic, Calabrian Chili,  
Romesco, Pesto

### Spuma Di Patate 9

Dehydrated Gold Potato,  
Prosciutto, Fontina

### Brussel Sprouts 9

Pancetta, Aged Balsamic, Pecorino

### Risotto Milanese 8

Riso Carnaroli, Saffron

### Torta Adelina 12

Swiss Chard, Ricotta, Erdenheim  
Farms Yolk, Puff Pastry

## COLAZIONI

### Frittata 14

Erdenheim Farms Egg, Roasted Vegetables,  
Pecorino Romano, Arugula Salad with Citrus Vinaigrette

### Torta Adelina 12

Swiss Chard, Ricotta, Egg Yolk, Puff Pastry

### Tuscan Breakfast 14

Erdenheim Farms Eggs, Beans,  
Hot Sausage, Crusty Bread

### French Toast 16

Hazelnut Custard, Toasted Nut Honey,  
Whipped Cream, Fresh Berries

### PB&J Pancakes 16

Pistachio Butter and Raspberry Jam Pancakes

## INSALATE

Salmon 12 | Chicken Breast 8 | Shrimp 14

### Superfood Salad 14

Baby Kale and Spinach, Blueberries,  
Soft-Boiled Egg, Jicama,  
Avocado Green Goddess

### Pear & Goat Cheese 12

Shaved d'Anjou, Crumbled Chevre,  
Arugula, Orange and Tomato Vinaigrette

### Tomato and Mozzarella di Bufala 14

XVOO, Aged Balsamic, Basil

### Tonnato 16

Baby Romaine and Red Leaf, Radish,  
Brioche Crouton, Pecorino Romano,  
Cured Egg Yolk, Imported Yellowfin  
Tonnato Dressing



## PIATTINI

### House Lamb Sausage 18

Whole Grain Mustard, Cippolini Jam,  
Black Garlic Aioli

### Prosciutto e Melone 16

Prosciutto di Parma 24mo D.O.P.,  
Seasonal Melon, Tangerine Marmalade, Balsamic

### Nduja Mussels 18

Black Garlic Mascarpone, Crostini

### Stuffed Focaccia 7

Local Bread Stuffed with Whipped Ricotta,  
Rosemary, and Roasted Garlic

### Arancini 10

Forbidden Rice, Asiago, Mozzarella,  
Panko Crust, Romesco



## PANINI

### Eggplant Parmigiana 16

Mozzarella di Bufala, Sage  
Pesto, Romesco

### Portobello 14

Balsamic Marinated, Whipped Ricotta,  
Giardiniera

### Porchetta 18

Slow Cooked Pork, Broccoli Rabe,  
Provolone, Roasted Pepperoncini

### Mortadella al Pistacchio 16

Scamorza, Arugula, Balsamic Glaze

## TOAST

### Burrata 28

Prosciutto, Black Summer Truffle,  
Tomato Confit

### Boquerones 16

Microgreens, Mostarda di Cipolla,  
Meyer Lemon

### Avocado 14

Whipped Sea Salt and Lemon Mascarpone,  
Tomato, Parmigiano Reggiano, Aged Balsamic



## PASTA

### Spaghetti Carbonara 16

Guanciale, Egg yolk, Pecorino Romano

### Lasagna 33

White Asparagus, Roasted Red Peppers,  
Zucchini, Smoked Scamorza, Hand Cut Noodles,  
Nonna's Sugo di Pomodoro

### Strascinati con Gambera 28

Jumbo Shrimp, Bottarga, Garlic, White Wine