

STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*
8

OLIVES

*Marinated Mixed Olives,
Calabrian Chili, Oranges, Herbs*
9

STUFFED FOCACCIA

*Local Focaccia, Whipped Ricotta,
Rosemary, Roasted Garlic
Prosciutto 6 | Mortadella 4*
9

SPICY VEGETABLES

*House Pickled Vegetables
Carrots, Cauliflower,
Calabrian Chili, Herbs*
7

BRUSCHETTA

Pecorino, Roma Tomato, Basil Oil, Balsamic Glaze, 11

SALUMI & FORMAGGI

SALUMI

Soppressata Picante
Beef Saucisson
Salami al Fenchio
Prosciutto Di Parma D.O.P 24Mo
Mortadella E Pistacchi
Speck

FORMAGGI

Pecorino Al Tartufo
Goats Milk Taleggio D.O.P
Roccolino Mediterraneo
Mozzarella di Bufala
Gorgonzola Dolce
Quartirolo Lombardo

4-28 | 6-37 | 8-46 | 10-55 | 12-64

INSALATE

Chicken \$6 | Salmon \$12 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
15

SQUASH

*Cranberries, Roasted Pumpkin Seeds, Local Squash, Shaved Brussels
Sprouts, Artisan Greens, Goat Cheese, Apple Cider Vinaigrette*
17

CESAR

Baby Gem, Brioche Crouton, Cured Egg Yolk, Parmigiano Reggiano
16

FENNEL ORANGE

*Naval & Blood Orange, Shaved Fennel, Olives,
Champagne & Mustard Vinaigrette*
16



PIATTINI

HARVEST BOARD

*Selection of Seasonal Vegetables,
Grilled and Roasted with
Accompaniments*
16

CRUDO

*Daily Catch,
See Server for Details
M.P*

FRITTO MISTO

*Calamari, Shrimp, Fennel,
Squash, Calabrese Aioli*
19

OCTOPUS

*Grilled Spanish Octopus,
Bean Puree, Olive Oil, Lemon,
Calabrian Chilli Oil*
21

MUSSELS

*Crispy Prosciutto, Peroni, Calabrian
Chiles, Roasted Garlic Crostini*
16

MEATBALLS

*Veal, Pork, Beef, Marinara,
Creamy Polenta*
16

EGGPLANT PARMIGIANA

*Breaded Italian Eggplant Stack,
Marinara, Parmigiano, Fior Di Latte,
Basil Oil*
16

BURRATINA

*24Mo Prosciutto di Parma,
Confit Tomato, Arugula*
17

ZUPPA

Soup of the Day

14

*The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing a 3.0 Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support. *Eating certain raw or undercooked foods may increase the risk of food borne illness.*

CARNE

CHICKEN PARM

*120z Bone in Breast, Marinara,
Basil, Fior Di Latte
Add Spaghetti 6
32*

BISTECCA ALLA FIORENTINA

*Dry-Aged, Bone-In Chef's Cut, Black Truffle
& Calabrian Chili Compound Butter
For One 80 | For Two 120*

FILET MIGNON

*8oz Prime Cut, Garlic Butter,
Seasonal Vegetables
49*

VEAL MILANESE

*Pistachio and Herb Crust,
Arugula Salad, Limoncello Vinaigrette
33*

LAMB

*Mediterranean Herb & Olive Oil Brine,
Seasonal Vegetables
49*

CONTORNI

BROCCOLI RABE

*Roasted Garlic, Calabrian Chili,
Romesco, Rapini Pesto
12*

FINGERLING POTATO

*Oven Roasted, Pecorino, Garlic & Herb Oil
12*

BRUSSEL SPROUTS

*Pancetta, Aged Balsamic, Pecorino
12*

RISOTTO MILANESE

*Riso Carnaroli, Saffron
10*

MUSHROOMS

*Sautéed Cremini, Shiitaki,
Oyster Mushrooms, Black Truffle, Garlic
14*

PASTA

All pastas are Homemade

GNOCCHI

*Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
22*

RIGATONI

*Broccoli Rabe, Spicy Italian Sausage,
Chili Flake, Garlic
23*

SPAGHETTI CARBONARA

*Pancetta, Sweet Onion, Parsley, Erdenheim Farms
Egg Yolk, Parmigiano Reggiano
21*

FUSILLONI

*Porcini Crusted Filet, Wild Mushrooms, Porcini
Cream Sauce, Shaved Black Truffle, Pecorino Romano
35*

LINGUINE

*Shrimp, Mussels, Scallops, Garlic,
White Wine, Parsley, Lemon Breadcrumbs
Add A Lobster Tail 18
30*

TAGLIATELLE

*Veal, Pork, Beef Bolognese,
Tomato Sofrito, Basil, Pecorino
26*

SPAGHETTI

*Nonnas Marinara, Basil, Pecorino Romano
Add Meatball 4
16*

PESCE

CIOPPINO

*Shrimp, Mussels, Calamari, Fish of the Day,
Fregola Sarda, Spicy Sundried Tomato Broth
35*

WHOLE BRANZINO

*Pan-Crisped, Tamarind Capers Agrodolce,
Citrus Zest, Arugula Salad
33*

LOBSTER RISOTTO

*4oz Cold Water Tail, Langostino Tails,
Garlic & Tarragon Saffron Risotto
50*

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