

STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*
10

OLIVES

*Marinated Mixed Olives,
Calabrian Chili, Oranges, Herbs*
10

STUFFED FOCACCIA

*Local Focaccia, Whipped Ricotta, Roasted
Garlic, Frankies Olive Oil*
Prosciutto 6 | Mortadella 6
10

SEMOLINA ZEPPOLE

*Prosciutto, Stracciatella,
Apricot Mostarda*
18

SALUMI & FORMAGGI

SALUMI

Soppressata Picante
Ruliano Prosciutto
Mortadella E Pistacchi
Hot Capicola

FORMAGGI

Pecorino Al Tartufo
Mozzarella di Bufala
Gorgonzola Dolce
Fontina Val D'Aosta

4-28 | 6-37 | 8-46

INSALATE

Chicken \$8 | Salmon \$12 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
17

ESCAROLE & ARTICHOKE

Preserved Lemon, Pecorino Sardo, Pistachio
14

ENDIVE & BEETS

Queso Garrotxa, Walnut Crumble, Citrus Vinaigrette
16

CESAR

Romaine, Brioche Crouton, Cured Egg Yolk, Parmigiano Reggiano
16

SHAVED FENNEL & CUCUMBER

Green Olive, Orange, Aged Provolone, Buttermilk Dressing
14

BEEF CARPACCIO

Garlic Aioli, Horseradish Gremolata, Migas
18

PIATTINI

HARVEST BOARD

*Roasted & Chilled, Eggplant, Carrot,
Cauliflower, Zucchini, Celery Root,
Watermelon Radish*
16

CLAMS CASINO

*Little Necks, Pancetta, Lemon Zest,
Parsley, Parmigiano, Breadcrumbs*
16

CRISPY CALAMARI

Anchovy Aioli, Lemon
16

GRILLED OCTOPUS

Braised Chickpea, Salsa Verde
22

MUSSELS & CLAMS

N'duja Sofrito, Mint, Grilled Sourdough
20

MEATBALLS

*Wagyu Meatballs, Veal Jus, Marsala,
Sage, Soft Polenta*
17

SCALLOP CRUDO

Black Olive Oil, Citrus, Mint
18

EGGPLANT PARMIGIANA

*Breaded Italian Eggplant Stack, Marinara,
Parmigiano, Fior Di Latte, Basil Pesto*
17

WHIPPED RICOTTA

*Bottarga, Zucchini Scapece,
Grilled Sourdough*
14

PINSA ROMANA

MARGHERITA

*Mozzarella, Tomato, Basil, Olive Oil,
Parmigiano*
18

MORTAZZA

Mortadella, Pistachio, Burrata, Mozzarella
22

To our valued customers: Instead of raising our prices, your receipt now includes a 3.5% service fee to cover the rising cost of credit card acceptance that we pay when cards are used. If you pay cash, this fee is removed. For parties of six or more, a 20% gratuity will be included.

CARNE

CHICKEN PARM

10 oz Free Range Breast, Herbed Bread Crumb,
Mozzarella, Marinara, Basil
Add Spaghetti 5
25

RIBEYE FOR TWO

Grilled Radicchio, Aged Balsamic,
Gorgonzola Picante
110

FILET MIGNON

Barolo Bordelaise, Braised Cipollini,
Bone Marrow Butter
40

VEAL PICCATA

Veal Top Round, Lemon Butter,
Capers, Parsley, Sautéed Spinach
37

LAMB

Mediterranean Herb, Citrus, & Olive Oil Brine,
Salsa Verde, Sautéed Broccoli
50

CONTORNI

BROCCOLI RABE

Sautéed, Garlic, Broccoli Rabe Pesto
13

POTATO

Roasted Potato, Rosemary, Thyme
13

BRUSSEL SPROUTS

Sautéed, Pecorino, Aged Balsamic
13

MUSHROOMS

Sautéed Cremini, Shiitaki,
Oyster Mushrooms, Black Truffle, Garlic
15

PASTA

Handmade Fresh Pasta

RAVIOLI

Creamy Crab, Lobster Butter, Basil
28

TORTELLONI

Chicken Meatballs, Dill Brodo
20

SPICY RIGATONI

Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
25

FETTUCINE

"Alfredo" Black Truffle, Pecorino Romano
22

FUSILLONI

Porcini Crusted Filet, Wild Mushrooms, Porcini Cream Sauce,
Shaved Black Truffle, Parmigiano
36

TAGLIATELLE

Veal, Pork, Beef Bolognese, Mascarpone,
Marinara, Parmigiano, Basil
26

LINGUINE

Nonnas Marinara, Basil, Parmigiano
Add Meatball 5
17

GNOCCHI

Potato Gnocchi, Basil & Mint Pesto
21

PAPPARDELLE

Braised Short Rib, Cipollini Onion, Short Rib Jus, Parmigiano
29

SPAGHETTI

King Crab Gravy, Calabrian Chile, Chive
32

PESCE

ROASTED HALIBUT

Butternut Squash, Hazelnut, Vincotto, Brown Butter
36

CIOPPINO

Shrimp, Mussels, Calamari, Branzino,
Fregola Sarda, Tomato Broth
36

BRANZINO

Puttanesca Broth, Artichoke, Green Chile
35

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