

PIATTINI

MEATBALLS

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

MUSSELS & CLAMS

N’duja Sofrito, Mint, Grilled Sourdough
20

STUFFED FOCACCIA

Local Bread Stuffed with Whipped Ricotta,
Rosemary, Roasted Garlic
Prosciutto 6 | Mortadella 6
10

CRISPY CALAMARI

Anchovy Aioli, Lemon
16

SALUMI & FORMAGGI

24mo Prosciutto di Parma, Soppressata,
Mozarella di Bufala, Olives, Crostini
21

NONNAS
VEGETABLE STASH

Roasted Seasonal Vegetables,
Whipped Goat Cheese, Agrodolce
14

GRILLED FENNEL SAUSAGE

Garlic Broccolini, Provolone Fonduta,
Sesame Crumble
15

SCALLOP CRUDO

Black Olive Oil, Citrus, Mint
18

WHIPPED RICOTTA

Bottarga, Zucchini Scapece, Grilled Sourdough
16

INSALATE

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

ESCAROLE & ARTICHOKE

Preserved Lemon, Pecorino Sardo, Pistachio
14

ENDIVE & BEETS

Queso Garrotxa, Walnut Crumble,
Citrus Vinaigrette
16

ITALIAN AVOCADO SALAD

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

CESAR

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

SHAVED FENNEL & CUCUMBER

Green Olive, Orange, Aged Provolone,
Buttermilk Dressing
14

BRUNCH

EGG WHITE OMELET

Local Farm Egg, Baby Spinach,
Garlic, Goat Cheese, Arugula Salad
with Citrus Vinaigrette
16

STEAK & EGGS

8oz Flat Iron, Salsa Verde, Skillet Potato, Two
Eggs Any Style, Sourdough
40

ROMAN HOLIDAY

Local Farm Egg any Style, Crispy Skillet
Potato, Sausage or Applewood Bacon, Toast
Add Cooper Sharp 2
17

HAZELNUT FRENCH TOAST

Hazelnut Custard, Toasted Nut Honey, Whipped
Cream, Fresh Berries, Baker Street Brioche
17

CHICKEN & WAFFLE

Calabrian Chile Honey
16

BREAKFAST SANDWICH

Soft Scrambled Eggs, Cooper Sharp,
Arugula Salad with Citrus Vinaigrette
Choice of Sausage or Bacon
15

BERRY PANCAKES

Blueberry Compote, Buttermilk Pancake Stack
18

TOAST

Add Egg \$4.00

HOUSE-MADE LOX

Applewood-Smoked Wild Sockeye,
Capers, Dill, Pickled Shallot,
Cured Egg Yolk, Creme Fraiche
16

AVOCADO

Whipped Sea Salt and Lemon Mascarpone,
Tomato, Parmigiano Reggiano, Balsamic
14

TORTELLONI

Chicken Meatballs, Dill Brodo
19

SIDES

Fruit Salad.....6.00
Side Salad.....6.00
Truffle French Fries.....8.00
Breakfast Potato.....7.00
Applewood Smoked Bacon.....7.00
Sausage.....7.00

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. Thank you for your continued patronage.

PANINI

Choice of House Salad or Fruit Salad

EGGPLANT PARMIGIANA

Breaded Pan Fried Eggplant, Mozzarella,
Marinara, Basil Pesto, Ciabatta

16

WAYGU BURGER

Quarry Hill Waygu Beef, Cooper Sharp,
House Pickle, Lettuce, Tomato,
Onion, Calabrian Aioli

Add Egg 4

20

BUTTERMILK FRIED CHICKEN

Calabrian Chile Honey, House Dill Pickle,
Brioche

16

ITALIANO

24mo Prosciutto Di Parma,Soppresata,
Buffalo Mozzarella, Tomato, Ciabatta

18

CHICKEN CESAR CUTLET

Pan Fried Chicken Cutlet, Cesar Salad, Ciabatta

16

SHORT RIB

Cippolini Onion, Cacciocavallo Cheese, Ciabatta

17

PASTA

FETTUCINE

“Alfredo” Black Truffle, Pecorino Romano

22

RIGATONI

Mascarpone, Calabrian Chili,
Marinara, Basil

Add Burrata 10

18

SPAGHETTI

King Crab Gravy, Calabrian Chile, Chive

32

GNOCCHI

Potato Gnocchi, Basil & Mint Pesto

18

CASARECCE

Roasted Mushrooms, Brodo, Basil Pistou, Hazelnut

21

PINSA ROMANA

MARGHERITA

Mozzarella, Tomato, Basil,
Olive Oil, Parmigiano

18

MORTAZZA

Mortadella, Pistachio,
Burrata, Mozzarella

22

BRUNCH CLASSICS

Italian 75 16

Mimosa 12

Bellini 12

Hugo Spritz 16

Bloody Mary 12

Aperol Spritz 16

Espresso Martini 18

MOCKTAILS

CUCUMBER COLLINS

Cucumber, Lime, Soda

9

STRAWBERRY SPRITZ

Strawberry Ginger, Lemon

9

CAFE

Affogato 10

Cappuccino 6.00

Espresso 4.00

Tea 4.00

Coffee 3.00

DESSERT

Gelato 14

Mascarpone Cheesecake 14

Tiramisu 12

Espresso Crème Brûlée 12

Hazelnut Chocolate Budino,

Amaretto Cream 12

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. Thank you for your continued patronage.