

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

NONNAS

VEGETABLE STASH

*Roasted Seasonal Vegetables, Whipped
Goat Cheese, Agrodolce*
14

CLAMS CASINO

*Pancetta & Guanciale, Red Pepper,
Bread Crumbs*
12

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

GRILLED FENNEL SAUSAGE

*Garlic Broccolini, Provolone Fonduta,
Sesame Crumble*
15

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CARNE

CHICKEN PARM

Pomodoro, Fior Di Latte, Fontina

Add Spaghetti 5

24

RIBEYE FOR TWO

Grilled Radicchio, Aged Balsamic,

Gorgonzola Picante

110

FILET MIGNON

Barolo Bordelaise, Braised Cipollini,

Bone Marrow Butter

40

LAMB CHOPS

Giardiniera Relish, Grilled Broccolini

32

CONTORNI

BROCCOLI RABE

Sauteed, Garlic, Broccoli Rabe Pesto

13

POTATO

Roasted Potato, Rosemary, Thyme

13

BRUSSEL SPROUTS

Sauteed, Pecorino, Aged Balsamic

13

MUSHROOMS

Sautéed Cremini, Shiitaki,

Oyster Mushrooms, Black Truffle, Garlic

15

PASTA

RAVIOLI

Creamy Crab, Lobster Butter, Basil

29

TORTELLONI

Chicken Meatballs, Dill Brodo

19

SPICY RIGATONI

Mascarpone, Calabrian Chili, Marinara, Basil

Add Burrata 4

18

CAPPELLACCI

Goat Cheese, Roasted Tomato, Artichoke

20

FETTUCINE

"Alfredo" Black Truffle, Pecorino Romano

22

CASARECCE

Roasted Mushrooms, Brodo, Basil Pistou, Hazelnut

21

GNOCCHI

Potato Gnocchi, Basil & Mint Pesto

18

CAMPANELLE

Lamb Ragu, Marinated Tomato, Black Olive

24

SPAGHETTI

King Crab Gravy, Calabrian Chile, Chive

32

PESCE

ROASTED HALIBUT

Butternut Squash, Hazelnut, Vincotto, Brown Butter

36

BRANZINO

Puttanesca Broth, Artichoke, Green Chile

38

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