

CURED MEATS AND CHEESE

- BURRATA AND PROSCIUTTO

21

creamy burrata e prosciutto di parma
"24 mesi" with fett'unta
- GNOCCO FRITTO

17

fried dough puffs- prosciutto di parma
"24 mesi", bresoala punta d'anca, hot
sopressata and honey.
- CARPACCIO ALLA ROMANA

18

ribeye, pepe nero, arugula, garlic
pangrattato, e pecorino romano DOP.

SNACKS AND SMALL BITES

- MEATBALLS ALL'EMILIANA

19

baked beef e pork, tomato, ricotta, e
parmigiano reggiano "24 mesi".
- BRUSCHETTA

14

two grilled rustic ciabatta, olive
oil, semi dried tomato, parmigiano
reggiano, salt and basil.
- FRIED CALAMARI

20

cultured buttermilk fried squid,
tomato, lemon, e basil.
- SQUASH BLOSSOMS

18

fried squash blossoms, ricotta,
pecorino, e parmigiano reggiano.
- SALMON CRUDO

26

sliced ora king salmon brown butter
preserved lemon aioli, guanciale chili
crisp, brown butter dressing, and
maple Aleppo pumpkin seed crumble.

LE PIZZE ARTIGIANALI

ARTISAN PIZZAS

- MARGHERITA

22

fior di latte mozzarella, tomato,
basil, evoo, e parmigiano reggiano.
- SALAME PICCANTE

25

baby "pepperoni" salami, mozzarella,
tomato, oregano, straciatella, e evoo.
- CACIO E PIZZA

26

pecorino romano, infused black
truffle, mozzarella di bufala, and
cracked black pepper.

SECONDI PIATTI

MAIN PLATES | ENTREES

- CHICKEN ALLA PARMIGIANA

29

fried chicken breast, bucatini,
tomato, stracietella, e parmigiano.
- WILD BOAR OSSO BUCO

38

braised wild boar shank, porcini-
pancetta jus, truffle sunchoke polenta
with chesnut and brown butter.
- BISTECCA DI CONTROFILETTO

60

30-day dry-aged twelve ounce new york
steak with potato puree and arugula.

SALADS

INSALATE

- CAESAR

18

baby gem lettuce, pecorino romano,
pepe nero, fett'unta pangrattato.
- WALNUT AND STRACCIATELLA

18

pears, stracciatella, arugula, honey
walnut dressing, toasted hazelnut and
parmigiano reggiano
- MARINATED ARTICHOKE

18

burrata, arugula, chilled roasted
artichokes, maple pumpkin seed
crumble, brown butter dust and brown
butter maple vinaigrette.

PASTAS

- CARBONARA

25

tempered yolk, parmigiano reggiano,
pecorino romano, e guanciale.
- AMATRICIANA

25

guanciale, tomato soffritto, pecorino
and parmigiano foam.
- BUCATINI AND MEATBALLS

24

bucatini, tomato sauce, whipped
ricotta, beef & pork meatballs
- TRUFFLE ALFREDO

23

parmigiano cream sauce with
papardelle and truffle.
- WILD BOAR RAGÙ

26

slow-braised italian sausage,
tomato-soffritto, and wild boar.
- CHESTNUT RAVIOLI

27

roasted chestnut ravioli, with
parmigiano cream and chesnut crumble.
- PUMPKIN AGNOLOTTI

25

pumpkin - with fried sage, brown
butter, amaretti and parm sugo.
- SHORT RIB CAPPELETTI

26

porcini roasted short rib, bone marrow
stock, black garlic and porcini ash.
- CACIO E GNOCCHI

25

potato gnocchi with pecorino romano,
parmigiano reggiano, black pepper and
parmigiano foam.
- PASTA TASTING

55

a progression through our handmade
pastas - four courses.
- OPTIONAL WINE PAIRING +45

- BRANZINO ALLA GRIGLIA

39

whole european-seabass, guanciale chili
crisp, and brown butter aioli.
- FILETTO DI MANZO

50

eight ounce filet mignon, potato puree,
demi al tartufo, e rucola with pecorino
romano DOP.

grazie e buon divertimento!