



PIZZA

MARGHERITA 20

Passata Pomodoro | Fior di Latte | Basil Genovese | EVOO

CACCIATORE 26

Salsa Boscaiola | Mozzarella | Sausage | Polpette | Roasted Bell Peppers
Red Onions | Calabrian Chili Oil

PINOLI 24

Preserved Lemons | Taleggio | Scamorza | Fresh Mint | Lemon Scrioppo
Toasted Pine Nuts | Salsa Verde

DIAVOLA 25

Arrabiata | Pepperoni | Pickled Long Hots | Black Olives | Mozzarella
Parmigiano | Provolone | Spiced Honey

FUNGHI 23

Asiago | Fontina | Marinara | Grilled Mushrooms | Crispy Enoki
Pecorino | Herbed Ricotta

CAPRICCIOSA 25

Blistered Tomatoes | Mozzarella | Fontina | Prosciutto Cotto
Artichokes | Roasted Mushrooms | Castelvetroano Olives

ANTIPASTI

BURRATA CROSTA 20

Red Wine Glaze | Peperonata | Pesto di Rucola | Seasonal Tomatoes
Baby Artichokes | Cerignola Olives

CICCHETTI 17

Chef's Selection of Finger Foods

POLPO alla GRIGLIA 27

Salsa Rossa | Black Olives | Sunchoke Pureé | Sunchokes | Arugula
Cannellini Beans

FRITTO MISTO 23

Rhode Island Calamari | Wild Smelt | Saffron Chili Aioli | Marinara
Pepperoncini

SCAMPI 24

Grilled Gulf Pink Shrimp | Limoncello Glaze | Soar | Crispy Breadcrumbs

VITELLO TONNATO 29

Premium Veal Top Round | Local Caught Tuna | Salsa Tonnato |
Fried Capers | Poached Egg | Veal Fond

INSALATE

LOLLA ROSSA 17

Toasted Sesame Vinaigrette | Pecorino | Savoy Cabbage | Panelle
Carrots | Red Onion | Cucumber

CAESAR 17

Iceberg | Little Gem | Grana Padano | Parmigiano Crisps
White Anchovies | Garlic Breadcrumbs | Preserved Lemons

CAPUCCIO 17

Pink Peppercorn Vinaigrette | Ricotta Salata | Strawberries | Fennel
Bresaola | Ciliegine | Crumbled Almonds

PRIMI

CACIO e' PEPE 25

Rigatoni | Pecorino Romano | Tri-Color Peppercorns

GNOCCHI all'AMATRICIANA 31

Ricotta Gnocchi | Tomato Sugo | Guanciale | Pecorino Romano

CAVATELLI alla NORCINA 26

Hot & Sweet Sausage | Panna | Soffritto | White Wine | Grana Padano

ROTOLO DI LASAGNA RAGÚ 35

Chef's Prime Blend | Besciamella | Parmigiano Reggiano | Marinara
Pesto Genovese

VACCINARA PAPPARDELLE 36

Braised Oxtail | Pork Belly | Dark Chocolate | Bone Marrow | Grana Padano

FETTUCINE BOLOGNESE 33

Prime Ragú Misto | Tomato Passata | Parmigiano Reggiano | EVOO

FRUTTI di MARE 38

Squid ink Tonnarelli | Maine Lobster | Bangs Island Mussels
Rhode Island Calamari | Calabrian Chili Oil | Bottarga

VONGOLE 28

West Coast Manilla Clams | Spagetti alla Chitarra | Garum | Parsley
Breadcrumbs

SECONDI

HERB CRUSTED PORK CHOP 46

Duroc Pork | Salsa di Senape | Sausage Crumble | Roasted Root Vegetables
Apple Mostarda

COPPA di MANZO 43

Prime Pan Seared Picanha | Salsa Bagnetto Verde | Rucola | Lemon Vinaigrette

BUTTER BASTED SCALLOPS 41

Local Wild Scallops | Apricot & Green Peppercorn Sauce | Frittedda
Prosciutto Cotto | Toasted Fregola

POLLO FRITTO SICILIANO 37

Lemon Honey | Grémolata | Fennel Caponata | Crispy Herbs | Garlic Aioli

PAN SEARED BLACK SEA BASS 39

Locally Caught | Crispy Potatoes | Caramelized Onions | Black Lentils
Arrabiata | Peppers | Mustard Frills | Walnut Pesto

BISTECCA alla FIORENTINA 150

34 oz Prime Dry Aged Porterhouse | Black Garlic Bone Marrow Butter
Lemon | Rosemary

Pre-Order required with reservation, Serves Two

CONTORNI

PATATE SCHIACCIATE 12

Crispy Smashed Potatoes | Cacio e' Pepe Sauce | Pecorino Romano

ASPARAGI 14

Grilled Asparagus | Parmigiano Reggiano | Lemon Vinaigrette

FAGIOLI all'UCCELLETTO 10

Cannellini Beans | Salsa Rossa | Sausage | Pomodoro | Sage