

ANTIPASTI

FORMAGGIO

house-made cheese, assorted accompaniments, crostini

\$12.00

SALUMI MISTI

local cured meats, pickled vegetables, crostini

\$14.00

FOCACCIA

\$4.00

PANZANELLA

cherry tomatoes, fennel, olives, Italian greens, herb vinaigrette, croutons

\$7.00

POLPETTE

beef, pork, veal meatballs, San Marzano tomato sauce, basil

\$8.00

INSALATA

Italian greens, cucumber, onion, house dressing

\$4.00 / \$6.00

CONTORNI

ALL CONTORNI ARE  

PATATE FRITTE \$4.00

fried potatoes, garlic aioli

PEPERONATA \$4.00

stewed sweet peppers, onions

VERDURE GRIGLIATE \$5.00

grilled seasonal vegetable

POLENTA \$4.00

BROCCOLINI \$5.00

garlic, chili

 - GLUTEN FREE

 - VEGETARIAN

VEGAN OPTIONS UPON REQUEST

PRIMI

CAVATELLI

pesto, ricotta, lemon

\$16.00

RISOTTO

asparagus, Pugliese olive oil

\$15.00

CACIO E PEPE

Pecorino Romano, black pepper

\$15.00

TAGLIATELLE

San Marzano tomato sauce, basil

\$14.00

add meatballs + \$4.00

CAPPELLETTI

English peas, pancetta, tarragon

\$17.00

LASAGNA

bolognese, bechamel, mozzarella cheese

\$15.00

SECONDI

POLLO

seared chicken breast, rosemary, pepperonata

\$22.00

MANZO

braised beef short ribs, sangiovese, polenta

\$27.00

CAVOLFIORE

cauliflower steak, cashew cream, calabrian chickpeas, sauteed greens

\$20.00

PESCE

bronzini fillet, orange- fennel salad, verdure grigliate

\$24.00

MAIALE ALLA MILANESE

breaded fried pork cutlet, lemon, broccolini

\$22.00