

## ANTIPASTI

### FORMAGGIO

house-made cheese, assorted accompaniments, crostini

\$12.00

### SALUMI MISTI

local cured meats, grainy mustard, pickled vegetables, crostini

\$14.00

### FOCACCIA

house-made bread, maldon salt

\$4.00

### BARBABIETOLE

roasted beets, pickled beet stems, ricotta salata, Italian greens, herb vinaigrette

\$6.00

### 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

crispy fried potatoes, garlic aioli

### PEPERONATA \$4.00

stewed sweet peppers, onions

### VERDURE DI STAGIONE \$5.00

seasonal vegetables

### POLENTA \$4.00

### BROCCOLINI \$5.00

garlic chips, chili flakes

 - GLUTEN FREE

 - VEGETARIAN

VEGAN OPTIONS UPON REQUEST

## PRIMI

### GNOCCHI

ricotta, butternut squash, brown butter, sage

\$16.00

### RISOTTO

arborio rice, sweet corn, Pugliese olive oil

\$15.00

### LASAGNA

bolognese, bechamel, mozzarella cheese

\$15.00

### TAGLIATELLE

San Marzano tomato sauce, basil

\$14.00

add meatballs + \$4.00

### AGNOLOTTI

braised chicken, carrot, celeriac, chicken broth

\$17.00

### CACIO E PEPE

Pecorino Romano, black pepper

\$15.00

## SECONDI

### MAIALE ALLA MILANESE

breaded fried pork cutlet, lemon, broccolini

\$21.00

### PESCE

bronzini fillet, orange- fennel salad, verdure di stagione, beurre blanc

\$24.00

### ZUCCA

roasted squash, farro, pomegranate, cashew cream, sauteed greens, pumpkin seeds

\$20.00

### MANZO

braised beef short ribs, sangiovese, polenta

\$26.00

### POLLO

seared chicken breast, rosemary, pepperonata

\$22.00