



A T A V O L A

Ricotta Montata	14
whipped ricotta con leche, lemon zest, early harvest olive oil, grilled sourdough	
Crudo di Stagione	19
market crudo, citrus, early harvest olive oil, flaked sea salt	
Pane Caldo	12
baked-to-order rolls, cultured butter, flaked sea salt	
Polpette della Casa	17
beef and sausage meatballs, soft polenta, tomato sugo, basil	
Verdure al Forno	16
roasted seasonal vegetables, herb vinaigrette, shaved pecorino	

P R I M I

Tableside Caesar for Two	22
romaine, anchovy, garlic, lemon, parmigiano, olive oil, house croutons, prepared tableside	
Insalata della Casa	15
bitter greens, seasonal accent, light vinaigrette	
Pasta Carbonara	24
pancetta, egg yolk, Parmesan Romano, collard greens, toasted pine nuts, cracked black pepper	
Brodo di Pomodoro con Raviolo	22
strained tomato broth, chef's selection raviolo, olive oil	
Pasta del Giorno	24
chef's daily preparation	

S E C O N D I

House Dry-Aged Hand Cut Ribeye (10 ounce)	55
olive oil smashed potatoes, seasonal greens, house cultured herbed butter	
Alaskan Sablefish (Black Cod)	40
cannellini beans, fennel puree, seasonal vegetables, early harvest olive oil	
Osso Buco di Vitello	42
braised vealshank, soft polenta, seasonal vegetables, jus, citrus gremolata	
Chicken Marsala	32
bone in chicken thigh, mushrooms, marsala jus, asparagus risotto	

F O R M A G G I O

Cheese Course	22
three Italian cheeses, whipped house pimento cheese, accompaniments	