

EST. 2024

APPETIZERS

PANZANELLA SALAD \$16

CROUTONS, MIXED BEETS, FETA CHEESE, STRAWBERRY VINAIGRETTE

SPRING MIX SALAD \$16

RED GRAPES, PEARS, GOAT CHEESE, PINE NUTS, HONEY SHALLOT VINIAGRETTE

TUNA CRUDO \$20

CALABRIAN PEPPERS, ORANGES, SESAME SEEDS, BALSAMIC, OLIVE OIL

OCTOPUS \$19

PAN SEARED, ARUGULA SALAD

BRUSCHETTA \$16

HEIRLOOM TOMATOES, ROASTED RED PEPPERS, ARTICHOKES

EGGPLANT ANTIPASTO \$16

FRIED EGGPLANT, TRUFFLE BURRATA, BASIL PESTO, BALSAMIC GLAZE

STUFFED LONGHOTS \$16

FONTINA CHEESE, PROSCIUTTO, FIG JAM

PASTA

LEMON BUCATINI

\$27

CRAB MEAT, ZUCCHINI, WHITE WINE LEMON BUTTER SAUCE

BASIL FETTUCCINE \$29

SCALLOPS, ROMESCO, TOASTED BREADCRUMBS

LINGUINE \$27

LITTLE NECK CLAMS, NDUJA, SPINACH, WHITE WINE

SQUID INK GNOCCHI \$29

SHRIMP, CHERRY TOMATOES, SAFFRON CREAM

MINT RIGATONI \$27

WILD BOAR RAGU, STRACCIATELLA

SPINACH FUSILLI \$26

SWEET ITALIAN SAUSAGE, SUNDRIED TOMATOES, TRUFFLE PECORINO

PACCHERI \$28

OCTOPUS, PUTTANESCA

MEAT OF THE DAY

FISH OF THE DAY