

ANTIPASTI

- Saffron & Cheese Arancini with Sweet and Spicy Tomato Jam \$10
Handmade Meatballs with Molten Fontina & Savory Tomato Sauce \$12
Creamy Herb Polenta, Crispy Tempura Vegetables, Chili Garlic Oil \$10
*Mussels San Remo Sauteed with Sausage, Fennel, Herbs, Tomato, White Wine & Butter \$14
Pork al Finochietto - Triple Fried Pork, Local Squash Puree, Candied Fennel, Sage Reduction \$12
*Clams, Meyer Lemon, Strega, House Chili \$15
*Whipped Gorgonzola, Candied Grapes, Olive & Walnut Crumb, Toast \$11
*House Selection of Cheese with Candies, Honey, Nuts & Crusty Bread \$15
*House Selection of Cured Meats, Marrow & Pates with Mustards, Jams, Pickles & Crusty Bread \$15
*House Selection of Cheese & Meat \$24

INSALATA

- Roasted Beets, Shaved Fennel, Oranges, Thyme Vinaigrette, Spinach, Walnuts \$10
House Greens, Cucumber, Radish, Onion, Tomato, XVO, Lemon, Balsamic \$10
Arugula, Lemon, XVO, Pecorino \$9

PASTA

- Duck Buccatini – Duck Confit, Buccatini, Melted Leeks, Fontina Cream, Herb Reduction \$14/\$24
Capellini Carbonara – Capellini, Egg, Pancetta, Local Vegetable of the Day, Pecorino \$10/\$18
Linguine with Traditional White Wine, Parsley, Garlic and Whole Clams \$12/\$20
Pizzoccheri – Buckwheat Pasta, Potatoes, Greens, Fontina \$12/\$20
Rigatoni with Sautéed Kale, tossed with Rich Bolognese Sauce \$12/\$22
Risotto del Giorno \$18

SANDWICHES

- *Burger – 8 oz. Grass Fed Local Beef, Sourdough, Lettuce, Tomato \$14 Add Bacon, Add Cheese \$1.50
*Il Ultimo – Our Burger with Robiola, Prosciutto Cotto, Basil, Arugula \$16
Porchetta – Slow Roasted Pork, Garlic Rapine, Balsamic Jam, Provolone, Baguette \$14
Italian – Prosciutto, Capicola, Salami, Sharp Provolone, Tapenade, Arugula, Lemon Oil, Focaccia \$14

PIZZA – TRADIZIONALE 14”

- Margherita \$12
Robiola – Creamy Robiola Cheese, Apple, Prosciutto, Basil, XVO, Garlic, Balsamic \$20
Salsiccia – Hot & Sweet Sausage, Red Sauce, Mozzarella, Kale, XVO, Parmigiano \$20
Florence – Spinach, Pecorino, Roasted Garlic, Coppa, Thyme Lemon Cream, Ricotta \$20
Sienna – Lemon Oil, Garlic, Heirloom Broccoli, Chicken, Roasted Tomato, Provolone, Parmigiano \$20
Bianco – Basil, Pine Nuts, Lemon Oil, Ricotta, Pecorino, Parmigiano, Mozzarella, Oregano, Garlic, Pepperoncino, Fontina \$20
Add Meat \$4
Chicken, Pepperoni, Capicola, Prosciutto, Sausage, Meatball, Genoa Salami, Sopprassetta, Anchovy Bianco
Add Vegetable \$3
Onion, Pepper, Garlic, Spinach, Mushrooms, Hots



LUNCH

Mandatory gratuity of 18% will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.