

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
- *Clams, Meyer Lemon, Strega, House Chili \$15
- Pork al Finochietto – Triple Fried Pork, Local Squash Puree, Candied Fennel, Sage Reduction \$12
- *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

PRIMI

- 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

SECONDI

- Cece – Chickpea Stew, Mint, Herbs, Tomato, Potato, Leeks, Chili, Saba \$18
- Lamb Shank – Citrus Herb Fregola Pasta, Braised Vegetables, Pecorino Mousse, Sauce Reduction \$28
- Butter Fried Pork Milanese, Artichoke Lemon Ragout, Roasted Mushroom, Saba \$24
- Chicken Cacciatore – Chicken, House Sausage, Root Vegetables, Parmesan Chicken Reduction \$26
- Bistro Steak, Potato Puree, Turnip, Greens, Arugula Pesto \$26

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

DOLCE

- Chocolate Tart – Dark Chocolate Ganache, Candied Almonds, Salted Caramel \$9
- Kraffen (Bomboloni) – Nutella Ganache, Amaretto and Vanilla Dips \$8
- Rich Espresso Chocolate Crema, Brandy Cake, Sweet Whipped Mascarpone \$8
- Chestnut “Blondie”, Bourbon Caramel, Gelato \$8
- Gelato – Please Ask Your Server for Today’s Flavors \$6



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.