

# STARTERS

**SOUP** - DAILY FEATURE.....6/8

**SEARED BEEF CARPACCIO\*** - ARUGULA, SHAVED GRANA, CAPERBERRIES, ROASTED GARLIC AIOLI.....13

**SHRIMP SCAMPI\*** - WHITE BEAN, GARLIC, EVOO.....15

**BAKED GOAT CHEESE** - CAPONATA, PECORINO, CROSTINI.....13

**SAUTEÉD MUSSELS\*** - ROASTED CHERRY TOMATO, SHALLOT, WHITE WINE, CHILI FLAKE, PARSLEY.....16

**FRIED CALAMARI** - PEPPERONCINI, SCALLION, ROASTED GARLIC AIOLI, MARINARA, LEMON.....14

**CAPRESE** - MOZZARELLA, VINE-RIPENED TOMATO, BASIL, BALSAMIC, EVOO.....13  
SUB BURRATA ADD 3

**BRUSSELS SPROUTS** - PANCETTA, GRANA, DIJON MOSTARDA.....11

## SALADS

**CAESAR** - ROMAINE, SHAVED GRANA, FOCACCIA CROSTINI, CAESAR DRESSING.....10

**ARUGULA** - SHAVED GRANA, FRESH LEMON, EVOO..10

**POLLO É ORZO** - MIXED GREENS, GRILLED CHICKEN, RED ONION, KALAMATA OLIVES, RICOTTA SALATA, SUN-DRIED TOMATO VINAIGRETTE.....17

**CARCIOFI** - GRANA CRUSTED ARTICHOKEs, ARUGULA, RADICCHIO, TRUFFLE BUTTER, EVOO.....13

**SPINACI** - SPINACH, PANCETTA, APPLE, GORGONZOLA, CANDIED NUTS, SHERRY VINAIGRETTE.13

## WOOD-FIRED PIZZAS

GLUTEN FREE DOUGH ADD 3

**MARGHERITA** - GROUND PLUM-TOMATO, FRESH MOZZARELLA, BASIL, EVOO.....14

**TARTUFO** - RICOTTA, MOZZARELLA, ROASTED MUSHROOMS, GARLIC, PECORINO, TRUFFLE OIL.....15

**SICILIANA** - GROUND PLUM-TOMATO, SAUSAGE, CAPICOLA, CRISPY PROSCIUTTO, ROASTED PEPPERS, MOZZARELLA.....17

**PARMA** - RICOTTA, PROSCIUTTO, MOZZARELLA, GARLIC, ARUGULA, GRANA, EVOO.....16

**VEGETALE** - BASIL PESTO, MOZZARELLA, ASPARAGUS, ZUCCHINI, MUSHROOM, SUN-DRIED TOMATO, BALSAMIC.....16

## PASTAS

GLUTEN FREE SPAGHETTINI ADD 3

**WILD MUSHROOM RAVIOLI** - BROWN BUTTER CREAM, FRESH SAGE, GRATED GRANA.....18

**CONCHIGLIE** - ROASTED CHICKEN, BROCCOLI, SUN-DRIED TOMATO, PECORINO CREAM.....19

**FETTUCCINE** - VEAL BOLOGNESE, MARINARA, SHAVED GRANA, PARSLEY.....19

**SPAGHETTINI\*** - SCALLOPS, SHRIMP, CHERRY TOMATO, GARLIC, PECORINO, SPINACH, WHITE WINE.....21

**LINGUINE**- PROSCIUTTO, SHALLOTS, MUSHROOMS, SUN-DRIED TOMATO, BASIL PESTO CREAM.....18

**GARGANELLI**- PORK SHOULDER RAGU, CASTELVETRANO OLIVES, BROCCOLINI, SAGE EVOO.....19

## MAINS

**DRY-AGED NY STRIP STEAK\*** - ROASTED YUKON POTATOES, ASPARAGUS, VIDALIA ONIONS, GORGONZOLA CREAM.....36

**GRILLED PORK CHOP\*** - WHIPPED POTATOES, SPINACH, FENNEL, MADEIRA GLAZE.....27

**VEAL PICCATA** - WHIPPED POTATOES, ARTICHOKEs, CAPERS, PARSLEY, SHALLOTS, WHITE WINE LEMON BUTTER.....28

**PAN-ROASTED CHICKEN** - BEAN RAGU, CHORIZO, BROCCOLINI, MUSTARD VINAIGRETTE.....24

**'PASTALESS' LASAGNA** - BREADED EGGPLANT, SPINACH, RICOTTA, SMOKED MOZZARELLA, PLUM TOMATO, MARINARA, PARSLEY.....19

**PAN-SEARED SWORDFISH** - PARMESAN RISOTTO, TARRAGON TOMATO SALSA.....27

**GRILLED SALMON\*** - SAFFRON ORZO, BABY CARROTS, PEAS, SUN-DRIED TOMATO PESTO.....26

**CIOPPINO\*** - FRESH SEAFOOD STEW, PLUM TOMATO, WHITE WINE, PARSLEY, GRILLED FOCACCIA.....28

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING, AS NOT ALL INGREDIENTS ARE LISTED  
THANK YOU FOR ALLOWING US TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE.