



ANTIPASTI

ANTIPASTI MISTI <i>Salami, Mortadella, Aged Provolone, Pickled Mushrooms, Grilled Garlic Toast</i>	20
APERITIVO del GIORNO	A.Q.
ZUPPA del GIORNO	10
CARPACCIO <i>Thinly Sliced Filet of Beef, Capers, Arugula, Reggiano, Breadstick</i>	18
OLIVE FRITTE <i>Fried Spanish Olives, Marcona Almonds</i>	12
FRITTO MISTO <i>Calamari, Rock Shrimp, Fennel, Onions, Green Beans, Spicy Aioli</i>	16
EGGPLANT INVOLTINI <i>Ricotta, Goat Cheese, Reggiano, Tomato, Basil</i>	16

INSALATE

CAESAR <i>Parmesan Tuile</i>	14
CAULIFLOWER <i>Tuscan Beans, Arugula, Lemon, Reggiano</i>	16
BARBABIETOLE <i>Roasted Beets, Green Beans, Fennel, Avocado, Roquefort Vinaigrette</i>	16
APPLE <i>Local Greens, Candied Hazelnuts, Buttermilk Blue Cheese Dressing</i>	15

PIZZE

PEAR and SPECK <i>Melted Leeks, Gorgonzola Dolce, Aged Balsamic</i>	22
MARGHERITA <i>Tomato, Mozzarella Fior di Latte, Basil</i>	18
HOT ITALIAN <i>Spicy Sausage, Tomato, Peppers, Scallions, Fontina, Oregano</i>	22
FUNGHI <i>Wild Mushrooms, Spinach, Pancetta, Truffle Cheese, Soft Egg</i>	26
PROSCIUTTO DI PARMA <i>Prosciutto, Four Cheeses, Rosemary</i>	20

PRIMI

RISOTTO del GIORNO	A.Q.
CAMPANELLE ALLA BOLOGNESE <i>Classic Duck And Meat Ragu, Tomato, Aged Provolone, Sage</i>	26
CASARECCE con POLPETTE <i>Pork and Veal Meatballs, Tomato, Reggiano</i>	26
SILK HANDKERCHIEFS <i>Gorgonzola Cream Sauce, Roasted Pears, Toasted Walnuts</i>	24
LINGUINI DI MARE <i>Roasted Mussels and Clams, Tomato, Garlic, Chilies, Pinot Grigio</i>	28
MAFALDINE ALLA PUTTANESCA <i>Tuna Confit, Tomato, Capers, Olives, Onions, Pecorino Romano</i>	28
BUCATINI AMATRICIANA <i>Bacon, Tomato, Onions, Chilies, Pecorino Pepato</i>	24

SECONDI

PIATTO del GIORNO	A.Q.
GRILLED BERKSHIRE PORK CHOP <i>Seasonal Contorni</i>	42
SEARED SALMON FILET <i>Potato Puree, Tomato and Chive Butter Sauce</i>	34
POLLO ARROSTO <i>Spicy Roasted Half Chicken, Seasonal Contorni</i>	28
BISTECCA <i>Grilled Ribeye Steak, Roasted Seasonal Vegetables, Brandy and Green Peppercorn Sauce</i>	46
BRAISED LAMB SHANK <i>Butternut Squash and Fregola Ragu, Natural Jus, Mint Gremolata</i>	34

CONTORNI

MARINATED OLIVES	8	MASHED POTATOES	6	SAUTEED SPINACH	7
FRENCH FRIES	6	TUSCAN BEANS	8	BRUSSELS SPROUTS <i>Capers, Brown Butter, Reggiano</i>	8

Chef de Cuisine, Alberto Navarrete Arias ~ Restaurant Chef, Shirley Morehouse

Customized options available for those with special dietary restrictions.

18% Gratuity added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness