

CROSTINI <i>choice of 4</i>		12
<i>Black gaeta olive spread</i>	<i>Roasted red, yellow, green peppers</i>	
<i>Marinated heirloom tomatoes</i>	<i>Sauteed mixed mushrooms</i>	
<i>House cured salmon</i>	<i>Calabrese 'nduja</i>	
<i>Ricotta & organic honey</i>	<i>Grilled artichoke spread</i>	

SALUMI/FORMAGGI		
<i>Selection of Italian & local cured meats served with daily preserves</i>		23
<i>Selection of Italian & local cheese with honey & house preserves</i>		25
<i>Selection of salumi & formaggi</i>		25

INSALATE		
<i>CAVOLO RICCIO E MELE- kale & green apples with roasted pistachios in an apple cider vinaigrette</i>		9
<i>RUGHETTA E FUNGHI- arugula, warm mushrooms, roasted peppers, goat cheese with balsamic dressing</i>		10
<i>CAPRESE- roasted beets, italian buffalo mozzarella in a white balsamic dressing</i>		13
<i>RADICCHIO E INDIVIA- grilled radicchio & endive with bosc pears, walnuts, gelato parmigiano & aged balsamic</i>		14

CRUDI		
<i>CRUDO DEL GIORNO- ask your server</i>		market
<i>CARPACCIO DI MANZO- beef carpaccio with shaved fresh mushrooms, arugula, parmigiano reggiano</i>		16
<i>BATTUTO DI TONNO- tuna tartar with avocado served with plantain chips & cold pressed olive oil</i>		18

ANTIPASTI		
<i>OLIVE MARINATE- marinated olives</i>		7
<i>POLPETTE- veal and pork meatballs in sugo & topped with pesto genovese (three)</i>		9
<i>POLENTA FRITTA- polenta fries with side of spicy tomato sauce & fontina truffle sauce</i>		10
<i>COZZE ALLA TARANTINA- sautéed mussels in a white wine tomato sauce</i>		12
<i>ARANCINI- rice balls stuffed with ham & mozzarella served with tomato sauce (four)</i>		12
<i>CALAMARI ALLA GRIGLIA-grilled calamari seasoned in a salmoriglio oil with mixed house salad</i>		16
<i>FRITTO MISTO- fried calamari & shrimps with green beans & lemon aioli sauce</i>		17
<i>POLIPO- braised octopus with green and cannellini beans & drizzled with red wine reduction</i>		19

PASTE		
<i>fresh homemade pasta</i>		
<i>GNOCCHI SORRENTINA- fresh tomato sauce topped with burrata cheese & genovese pesto</i>		16 / 54
<i>TAGLIATELLE AI FUNGHI- mixed wild mushrooms in a light truffle cream sauce</i>		18 / 62
<i>PENNE E SALSICCIA- sausages and porcini mushrooms with peas, mascarpone & tomato sauce</i>		20 / 70
<i>PAPPARDELLE AL CINGHIALE- wild boar & Berkshire ragu</i>		21 / 74
<i>LINGUINE AI FRUTTI DI MARE- calamari, mussels, clams, shrimps in a light white wine fresh tomato sauce</i>		24 / 86

CARNE/PESCE		
<i>ZUPPA DI PESCE- calamari, mussels, clams, scallops, shrimps in a light tomato sauce & grilled calabrese bread</i>		26
<i>BRANZINO- baked whole seabass, fresh herbs, lemon, extra virgin olive oil served with salad</i>		30
<i>COSTOLETTE DI AGNELLO- grilled lamb chops served with peperonata & asparagus</i>		32
<i>FILETTO DI MANZO- beef tenderloin (9oz) served with mixed mushrooms, asparagus & scalloped potatoes</i>		34

CONTORNI		
<i>BARBABIETOLE- oven roasted beets with first pressed extra virgin olive oil</i>		5
<i>ASPARAGI GRIGLIATI- grilled asparagus drizzled with extra virgin olive oil</i>		6
<i>PEPERONATA- roasted green, red, yellow peppers & onions</i>		6
<i>PATATE GRATINATE- scalloped potatoes</i>		6
<i>FUNGHI TRIFOLATI- sauteed shitake, oyster, portobello, button mushrooms</i>		7

Executive Chef Fabio Sacca / 18% Grat added to groups over 8 guests

COMPLIMENTARY APPETIZERS TUES-FRI FROM 5PM-6:30PM

READY HOMEMADE TOMATO SAUCE NOW AVAILABLE FOR SALE

