

ANTIPASTI

prosciutto di parma • berkel sliced • melon 7

arancini • meat sauce • mozzarella 6

tomato – cannellini bean bruschetta 5

fried rhode island calamari • lemon 11

steamed mussels • saffron • garlic • tomatoes 9

taleggio – black truffle flat bread 9

grass fed beef carpaccio • parmesan • arugula • white truffle oil 11

INSALATE & ZUPPA

local lettuces • pink lady apples • gorgonzola • white balsamic 7

caesar salad • romaine hearts • shaved grana padano 6

organic soybean salad • pine nut pesto • red wine vinaigrette 7

wood-fired vegetable salad • marinated mozzarella • balsamic 9

butternut squash -bread soup • guanciale 6

PRIMI

all pasta prepared in house daily

chestnut ricotta pansotti • 12 yr. balsamic 16

angel hair • diver scallops • saffron 18

tagliatelle • bolognese 15

butternut squash tortelli • brown butter • sage 16

papparadelle • braised veal breast 16

bucatini all 'amatriciana 14

SECONDI

*all main courses simply grilled •
served with arugula • yukon gold potato puree*

dayboat gulf red snapper • raw fennel & sunchokes 24

quail • charred tomato 19

angus hanger steak • salsa verde 18

wood-fired pork shoulder • pink lady apples • balsamic 18

petite veal osso bucco 23

PIZZA

*all pizza cooked at 750°F in hand made masonry oven •
individual size • unsliced*

margherita • basil leaves • mozzarella 11

peperoni • tomato sauce • mozzarella 13

sopprassetta • sausage • roasted peppers • mozzarella 13

quattro formaggi • farm oregano 14

prosciutto • smoked mozzarella • arugula 14

mushrooms • tomato sauce • mozzarella 13

bianchi • mozzarella • cured garlic • sea salt 11

alleia pancetta • spring onion • tomato sauce • mozzarella 13

gorgonzola • pear • prosciutto 13

CONTORNI

polenta • gorgonzola 5

wood-fired shiitake mushrooms 5