

SALUMI

- Salame Rosa (Berkeley, CA) 12
- Prosciutto (Emilia-Romagna, IT) 19
- Both 27

FORMAGGI

- Cacio Re (Lazio, IT) 9
- Ricotta Scorza Nera (Abruzzo, IT) 9
- Mozzarella di Bufala (Campania, IT) 17
- All Three 29

APERITIVI

- Marinated Olives 7
- Fava Bean Falafel 15
- Lamb Arrosticini 14
- Chicken Brodo & Marsala 9

ANTIPASTI

- Big Green Salad with Cheese 23
- Zuppa Etrusca with Kale & Green Farro 21
- Citrus Salad, Walnuts, Dates & Piave Vecchio 25
- Carpaccio di Funghi Trifolati 19
- Carpaccio di Tonno, Capers & Crispy Shallots 28
- Frittura di Paranza 29
- Crisp Seppia, Shrimp & Market Fish

PRIMI

- Bucatini all'Amatriciana 29
- Ricotta Cavatelli, Sausage & Market Greens 28
- Lemon Tagliolini with Sea Beans 26
- Pumpkin Ravioli 'Ris e Coi' 29
- Pappardelle & Duck Ragù 34
- gluten free garganelli +3

Toast the holidays! Enjoy a complimentary beverage with any Primo or Secondo:

Talea Italian Pilsner, Chicken Brodo with Marsala, House-made Chinotto Soda, Spiced Egyptian Black Tea

SECONDI

PANINI

- Rapini Melt Fontina, Agrodolce Onions & Shatta 19
- Yellowfin Tuna Salad Green Olives & Dill on Multi-grain 16
- La Bianca Rosa Focaccia, Salame Rosa & Mozzarella di Bufala 19
- Chicken Club Americano Bacon, Tomato Relish & Avocado 24
- Grand-mère Lucie's Burger with Egyptian Fries 29

LUNCH MAINS

- Chicken Paillard Salad with Olives & Pecorino 28
- Skate Wing Meunière Brown Butter, Capers & Mkt Cauliflower 29
- Market Fish Filet al Leon 35
- Lamb Kofta, Tahina & Pilaf 28
- Bavette Steak 35
- Escarole & Anchovy Salad or Egyptian Fries & Gorgonzola Butter

CONTORNI

- Lemon Potatoes 14
- Beans Alexandria 15
- Market Greens Strascinati 14
- Rice Pilaf al Hakim 12
- Garlic-Chili Shatta 3

Please make our team aware of any allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, and shellfish may increase your risk of food borne illness. Thank you for joining us!