



## small plates

## CHARCUTERIE 19

daily selection of only meats

 SOUP 11

barley, chickpeas, escarole, grilled bread harissa

  CASTELVETRANO & TAGGIASCA OLIVES 6

orange zest, fennel

## CRISPY ARTICHOKEs 16

fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese

## ARANCINI 14

rice &amp; cheese balls with peas, touch of tomato sauce

## ROASTED GNOCCHI 17

potato gnocchi, taleggio cheese fondue, heirloom cherry tomatoes, lemon zest

 BURRATA 18

creamy burrata, mache', beets, heirloom cherry tomatoes, red wine vinaigrette

 FRESH BABY KALE 12

red and white quinoa, fennel, heirloom cherry tomatoes, manchego

  ROASTED SEASONAL VEGETABLES 16

seared gem lettuce, roasted mixed vegetables

## FRESH MOZZARELLA KNOTS 13

roasted peppers, cherry tomatoes, capers, micro basil, balsamic, black salt

## BRUSCHELLA 12

grilled rustic bread, heirloom tomatoes, mango, goat cheese

 CEVICHE (\*) 19

wild snapper, avocado, mango, cucumbers, peppers, onions, chili, citrus, taro

## FILET MIGNON TARTARE (\*) 22

avocado, fresno chile pepper, capers, shallot, raspadura cheese, grilled bread

 CHAR GRILLED SPANISH OCTOPUS 22

lentils, harissa

## LASAGNETTA 17

home made lasagna pasta, artichokes, chicken ragu', bechamel, parmigiano

## CHICKEN MEATBALLS 14

light broth, artichokes

 SLOW COOKED SPLIT PEAS 11

thick split peas puree, spinach, red onion, peperoncino, grilled bread

 CITRUS AVOCADO SALAD 17

arugula, watermelon radish, thyme, almonds, goat cheese, balsamic reduction

## BURNT SPAGHETTI ASSASSINA 16

apulian style burnt spaghetti arrabbiata, dry ricotta cheese

## MUSSELS 17

san marzano tomato, fresh "peperoncino", n'duja sausage spread, grilled bread

## flour + yeast

## BREAD 4

grilled rustic white bread, taggiasca e.v.o. calabrese spread

## GNOCCO FRITTO 5

fried pizza dough, burrata and chilled tomato sauce spread

## PROSCIUTTO PIZZA BREAD 22

prosciutto, burrata, cherry tomatoes, wild arugula

## PIZZA MUSHROOMS 22

fresh mushrooms, truffle oil, tomato sauce, fontina cheese

## PIZZA RASPADURA LODIGIANA 22

san marzano tomato sauce, thin shaved raspadura cheese

## PANZEROTTO PUGLIESE 8

fried savory pastry filled with tomato sauce and mozzarella cheese

 SICILIAN FLATBREAD 11 // PIZZA 22


eggplant, olives, capers, fresno chili, san marzano tomato sauce

## dalla forma

## CHITARRA CACIO E PEPE (peppery) 24

home made spaghetti, black pepper, extra virgin olive oil - tossed in *pecorino romano cheese*

## FETTUCINE BOLOGNESE 26

beef ragu' - tossed with butter in *parmigiano reggiano cheese* RISOTTO PORCINI & SUMMER TRUFFLES 29rice, mushrooms, summer truffles - tossed in *grana padano cheese*

## TORTELLINI 26

mushrooms, light cream, truffle oil - tossed in *bella lodi cheese*

We recommend our pasta dalla forma as a shared serving. Please kindly allow a few additional minutes of preparation time for individual serving requests

## main

## TROFIE AL PESTO 22

fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

 GLUTEN FREE PASTA 23

san marzano tomato sauce, lemon zest, aged goat cheddar cheese

## BAVETTE MAIN LOBSTER &amp; PEAS 34

home made thin flat noodles, lobster, snow peas, cherry tomatoes, peperoncino

## WILD BOAR PAPPARDELLE 25

large flat noodles, wild boar ragout, parmigiano reggiano cheese

## FETTUCINE 'TRUFFLE CHEESE FONDUE' &amp; BELPER KNOLLE 25

taleggio, fontina, aged belper knolle cheese, truffle oil

## FILET OF SOLE 36

breadcrumbs, crispy artichokes

 BRANZINO 38

roasted de-boned mediterranean sea bass, sunchokes

 CHAR GRILLED CALAMARI AND SHRIMP 27

sautéed spinach and cannellini beans, harissa

 APPLEWOOD GRILLED FAROE ISLAND SALMON 29

rice crust, red and white quinoa, tzatziki

## COLORADO LAMB SIRLOIN STEAK 36

8 oz. roasted lamb, herbs, potatoes and artichokes, baby peppers garnish

## CHICKEN GREEK 27

breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese

## BRAISED SHORT RIBS 38

8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano

 MUSTARD BUTTER FILET MIGNON 44

grilled sliced 8 oz. beef tenderloin, mushrooms

 BLUEBERRY PORK CHOP 36

14 oz. roasted salmon creek farms pork, port wine, mashed potato - served pink (145 fahrenheit)

## CRISPY CHICKEN SANDWICH 18

coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings

## CHEESEBURGER 18

hormones - antibiotics free natural beef chuck, fontina, avocado, arugula, aioli mustard- fries

## vegetables

 POTATO FRIES 6

sea salt

  RAPINI 8

sautéed

 ROASTED CAULIFLOWER 9

au gratin, taleggio cheese fondue

  ASPARAGUS 8

steamed

 MASHED POTATO 8

yukon potatoes

gluten free pasta and pizza available for \$ 3 extra charge// not 100% gluten free environment// please inform your server of any allergies

(\*) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

a 18% gratuity will be added to parties of 9 or more// mineral water 5 // corkage fee \$ 30 each 750 ML of wine for the first two 750 ML bottles and \$ 50 each extra bottle