




small plates

CHARCUTERIE 19
daily selection of only meats

 **SOUP 11**
barley, chickpeas, escarole, grilled bread arissa

  **CASTELVETRANO & TAGGIASCA OLIVES 6**
orange zest, fennel

ROASTED GNOCCHI 17
potato gnocchi, taleggio cheese fondue, cherry tomatoes, lemon zest

 **BURRATA 18**
creamy burrata, mache', beets, heirloom cherry tomatoes, red wine vinaigrette

CRISPY ARTICHOKEs 16
fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese

  **ROASTED SEASONAL VEGETABLES 16**
seared gem lettuce, roasted mixed vegetables

FRESH MOZZARELLA KNOTS 13
Roasted peppers, cherry tomatoes, capers, balsamic, micro basil, black salt

BRUSCHELLA 12
grilled levain bread, heirloom tomatoes, mango, goat cheese

CEVICHE (*) 19
wild red snapper, avocado, mango, cucumbers, peppers, onions, chili, citrus, taro chips

BEEF TARTARE (*) 22
raw filet, avocado, fresno pepper, capers, shallot, raspadura cheese, bread

 **GRILLED SPANISH OCTOPUS 22**
lentils, harissa

LASAGNETTE 17
lasagnette pasta, artichokes, chicken ragu', parmigiano

CHICKEN MEATBALLS 14
light broth, artichokes

ARANCINI 14
rice & cheese balls with peas, touch of tomato sauce

 **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
apulien style burnt spaghetti arrabiata, dry ricotta cheese

MUSSELS 17
tomato sauce, fresh "peperoncino", n'duja sausage spread, grilled bread

flour + yeast

BREAD 4
grilled rustic white bread, taggiasca e.v.o. calabrese spread

GNOCO 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, black truffle sauce, tomato sauce, fontina cheese

PIZZA RASPADURA LODIGIANA 22
san marzano tomato sauce, thin shaved raspadura cheese

 **SICILIAN PIZZA 22**
eggplant, olives, capers, fresno chili, san marzano tomato sauce

PANZEROTTO PUGLIESE 8
fried savory pastry filled with tomato sauce and mozzarella cheese

 **SICILIAN FLATBREAD 11**
eggplant, olives, capers, fresno chili, san marzano tomato sauce

dalla forma

CHITARRA CACIO E PEPE 24
home made spaghetti, black pepper, extra virgin olive oil - tossed in *pecorino romano cheese*

FETTUCCINE BOLOGNESE 26
beef ragu' - tossed with butter in *parmigiano reggiano cheese*

 **RISOTTO PORCINI & SUMMER TRUFFLES 29**
rice, mushrooms, summer truffles - tossed in *grana padano cheese*

TORTELLINI 26
mushrooms, light cream, truffle oil - tossed with *bella lodi cheese*

main

 **FRESH BABY KALE SALAD 16**
quinoa, fennel, heirloom cherry tomatoes, manchego, champagne vinegar

 **BLACKENED CHICKEN PAILLARD 26**
pounded chicken breast, arugula, avocado, cabbage, peppers, tomatoes, goat cheese, vinegar

CHICKEN GREEK 27
breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese

 **CALAMARI ALLA PIASTRA SALAD 23**
arugula, cauliflower, lettuce, radicchio, garbanzo, harissa, lemon dressing

CRISPY CHICKEN SANDWICH 18
coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings

FAROE ISLAND SALMON SANDWICH 18
endive, cucumbers, olives, red onion, avocado, tomatoes, tzatziki - ciabatta - mix greens

BLT SANDWICH 16
bacon, lettuce, tomatoes, fontina cheese, eggs, mayo - ciabatta bread - mix greens

FETTUCCINE "TRUFFLE CHEESE FONDUE" & BELPER KNOLLE 25
taleggio, fontina, aged belper knolle cheese, truffle oil


 **GLUTEN FREE PASTA 23**
san marzano tomato sauce, lemon zest, aged goat cheddar cheese

BAVETTE MAIN LOBSTER & PEAS 34
home made thin flat noodles, lobster, snow peas, cherry tomatoes, peperoncino

VEAL & MUSHROOMS PAPPARDELLE 25
large flat noodles, veal and mushrooms ragout, parmigiano reggiano cheese

TROFIE AL PESTO 22
fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

FILET OF SOLE 36
breadcrumbs, crispy artichokes

 **BRANZINO 38**
roasted de-boned mediterranean sea bass, roasted seasonal vegetables

 **APPLEWOOD GRILLED FAROE ISLAND SALMON 29**
rice crust, red and white quinoa, tzatziki

BRAISED SHORT RIBS 38
8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano cheese

 **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)

CHEESEBURGER 18
hormones - antibiotics free natural chuck, fontina, avocado, arugula, aioli mustard- fries

vegetables

 **POTATO FRIES 6**
sea salt

  **RAPINI 8**
sautéed

 **ROASTED CAULIFLOWER 9**
au gratin, taleggio cheese fondue

 **MASHED POTATO 8**
yukon potatoes

  **ASPARAGUS 8**
steamed

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

corkage fee 30 each 750 ML of wine for the first two 750 ML bottles and \$ 50 each extra bottle