



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 & 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

BEEF TARTARE (*) 22

raw filet, avocado, fresno pepper, capers, shallot, raspadura cheese, bread

 CHAR GRILLED SPANISH OCTOPUS 22

lentils, harissa

LASAGNETTE 17

lasagnette pasta, artichokes, chicken ragu', 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*

FETTUCCINE 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 & 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

FETTUCCINE 'TRUFFLE CHEESE FONDUE' & 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, roasted seasonal vegetables

 CHAR GRILLED CALAMARI AND SHRIMP 27

sauteed 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

sauteed

 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

18% gratuity will be added to parties of 9 or more

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