

small plates

- CHARCUTERIE 19**
daily selection of only meats
-  **SOUP 10**
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 12**
rice & cheese balls with peas, touch of tomato sauce
- ROASTED GNOCCHI 15**
potato gnocchi, taleggio cheese fondue, cherry tomatoes, lemon zest
-  **BURRATA STRACCIATA 16**
creamy burrata, prosciutto, persimmon, pomegranate, micro basil
-  **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**
zucchini "scapece", heirloom cherry tomatoes, micro basil, black salt
- BRUSCHELLA 11**
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
- RAVIOLO BROCCOLINI 12**
single raviolo, cherry tomatoes sauce, shaved raspadura cheese
- CHICKEN MEATBALLS 13**
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 15**
apulian style burnt spaghetti arrabbiata, dry ricotta cheese
- MUSSELS 15**
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
- GNOCCHO FRITTO 5**
fried pizza dough, burrata and chilled tomato sauce spread
- PROSCIUTTO PIZZA BREAD 21**
prosciutto, burrata, cherry tomatoes, wild arugula
- PIZZA MUSHROOMS 21**
fresh mushrooms, truffle oil, tomato sauce, fontina cheese
- PIZZA RASPADURA LODIGIANA 21**
san marzano tomato sauce, thin shaved raspadura cheese
- 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 (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 MILANESE 29**
rice, saffron, veal ossobuco - tossed in *grana padano cheese*
- TORTELLINI 26**
mushrooms, light cream, truffle oil - tossed in *bella lodi cheese*
- we recommend our pasta dalla forma ordered family style or please kindly allow for extra minutes of preparation time in our cheese wheels for individual portions

main

- TROFIE AL PESTO 21**
fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese
-  **GLUTEN FREE PASTA 23**
san marzano tomato sauce, lemon zest, aged goat cheddar cheese
- BAVETTE CLAMS & RAPINI 23**
home made thin flat noodles, clams, rapini, fresno chili peppers
- WILD BOAR PAPPARDELLE 25**
large flat noodles, wild boar ragout
- FETTUCCINE "TRUFFLE CHEESE FONDUE" & BELPER KNOLLE 25**
taleggio, fontina, aged belper knolle cheese, truffle oil
- FILET OF SOLE 35**
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 26**
breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese
- BRAISED SHORT RIBS 36**
8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano
-  **PRIME NEW YORK STEAK 48**
14 oz. sliced grilled strip steak, sautéed rapini
- CRISPY CHICKEN SANDWICH 16**
coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings
- CHEESEBURGER 18**
hormones - antibiotics free natural chuck, fontina, avocado, arugula, aioli mustard- fries

vegetables

-  **POTATO FRIES 6**
sea salt
-   **RAPINI 7**
sautéed
-  **ROASTED CAULIFLOWER 9**
au gratin, taleggio cheese fondue
-   **ASPARAGUS 8**
steamed
-   **ROASTED POTATOES 6**
taggiasca olives, cherry tomatoes

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 // flat or sparkling mineral water 5 // corkage fee 30 per bottle (750 ML) with a two - bottle maximum