



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 16

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

 BURRATA 17

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

zucchini "scapece", heirloom cherry tomatoes, micro basil, 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 16

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

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 16

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 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 29rice, 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 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 CLAMS & RAPINI 23

home made thin flat noodles, clams, rapini, fresno chili peppers

WILD BOAR PAPPARDELLE 25

large flat noodles, wild boar 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, 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 38

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 8

sautéed

 ROASTED CAULIFLOWER 9

au gratin, taleggio cheese fondue

  ASPARAGUS 8

steamed

  ROASTED POTATOES 6

taggiasca olives

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 per bottle for the first two bottles and \$ 50 each extra bottle