

## small plates

## CHARCUTERIE 19

daily selection of only meats

 SOUP 10

barley, chickpeas, escarole, grilled bread arissa

  CASTELVETRANO & TAGGIASCA OLIVES 6

orange zest, fennel

## ROASTED GNOCCHI 15

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

 BURRATA STRACCIATA 16

creamy burrata, prosciutto, persimmon, pomegranate, micro basil

## 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

zucchini "scapecce", heirloom cherry tomatoes, micro basil

## BRUSCHELLA 11

grilled levain bread, heirloom tomatoes, mango, goat cheese

## CEVICHE (\*) 19

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

## FILET MIGNON TARTARE (\*) 22

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

 GRILLED SPANISH OCTOPUS 22

lentils, harissa

## RAVIOLO BROCCOLINI 12

single raviolo, cherry tomatoes sauce, shaved raspadura cheese

## CHICKEN MEATBALLS 13

light broth, artichokes

## ARANCINI 12

rice &amp; 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 15

apulian style burnt spaghetti arrabbiata, dry ricotta cheese

## MUSSELS 15

tomato sauce, 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

## PIZZA BREAD 21

prosciutto, burrata, cherry tomatoes, wild arugula

## PIZZA MUSHROOMS 21

fresh mushrooms, black truffle sauce, 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 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 MILANESE 29rice, saffron, veal ossobuco - 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 23

pounded chicken breast, arugula, avocado, cabbage, peppers, tomatoes, goat cheese, vinegar

## CHICKEN GREEK 26

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

## CALAMARI ALLA PIASTRA SALAD 22

arugula, cauliflower, lettuce, radicchio, garbanzo, harissa, lemon dressing

## CRISPY CHICKEN SANDWICH 16

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

## FETTUCINE "TRUFFLE CHEESE FONDUE" &amp; 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 CLAMS &amp; RAPINI 23

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

## WILD BOAR PAPPARDELLE 25

large flat noodles, wild boar ragout

## TROFIE AL PESTO 21

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

## FILET OF SOLE 35

breadcrumbs, crispy artichokes

 BRANZINO 38

roasted de-boned whole mediterranean sea bass, sunchokes

 APPLEWOOD GRILLED FAROE ISLAND SALMON 29

rice crust, red and white quinoa, tzatziki

## BRAISED SHORT RIBS 36

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

 PRIME NEW YORK STEAK 48

14 oz. sliced grilled strip steak, sautéed rapini

 COLORADO LAMB SIRLOIN STEAK 36

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

## 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

 ROASTED POTATOES 6

taggiasca olives, cherry tomatoes

  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

a 18% gratuity will be added to parties of 9 or more // flat or sparkling mineral water 5 // corkage fee 30 per bottle with a two - bottle maximum

# BRUNCH

## savory

### POACHED EGGS 18

steamed asparagus, prosciutto, hollandaise sauce (\*), grilled rustic bread

### CALABRESE 13

two egg cooked in a tomato sauce with hawaiian sausages, nduja, green onions - grilled rustic bread

### FRITTATA MUSHROOMS AND SPINACH 13

mushrooms, spinach, fontina cheese - roasted potatoes & cherry tomatoes- grilled rustic bread

### EGGS & KALE 12

two eggs, kale, fennel, fresno peppers, quinoa, manchego - grilled rustic bread

### FRITTATA DI PASTA 13

spaghetti, zucchini, guanciale bacon, onion, tomato sauce, parmigiano cheese - roasted potatoes & cherry tomatoes - grilled rustic bread

### STEAK & EGGS 24

6 oz. grilled filet mignon, two poached eggs, roasted potatoes, cherry tomatoes- grilled rustic bread

### CHICKEN EGG MEATBALLS 19

two poached eggs, chicken meatballs, tomato sauce, spinach, pecorino cheese - grilled rustic bread

### SALMON PIZZA 20

santa ynez apple wood lightly smoked atlantic salmon, crème fraiche, capers, chives

- *EGG WHITE SUBSTITUTION AVAILABLE \$ 1.5*
- *EXTRA SIDE OF GRILLED RUSTIC BREAD \$ 2*
  - *EXTRA EGG \$ 3*
  - *SIDE OF BACON \$ 5*

## sweet

### BRIOCHE FRENCH TOAST 10

### RICOTTA PANCAKE 11

### FRESH FRUIT 8

### BANANA CHOCOLATE PECAN TART 11

### NUTELLA BREAD PUDDING 11

### BOMBOLONE ALLA CREMA 11

## coffee bar

coffee 3

nespresso 4

cappuccino 5

marocchino (nespresso, nutella, cocoa powder, frothed milk) 6

assorted hot tea 3

iced tea 3

## juices/cocktails

fresh squeezed orange juice 5

cranberry juice 3

mimosa 11

bellini 12

"not so virgin" bloody mary (tomato juice mixer and petrov reserve 20% alcohol) 11

carpano "antica formula" on the rocks 12

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