

Antipasti

Focaccia di Recco* 15

Ligurian flatbread, soft cow's cheese, and honeycomb

Bruschette alla Romana 10

Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Pomodorini con Prosciutto 12

Garlic toast with imported prosciutto di Parma, whipped ricotta, garlic, basil, teardrop tomatoes, and black pepper, all drizzled with local honey

Calamari Fritti 15

Crispy fried calamari with marinara

Cozze alla Marinara 14

Prince Edward Island mussels in spicy tomato sauce

Carpaccio con Avocado* 15

Thinly-sliced raw sirloin with capers, tomatoes, mushrooms, avocado, lemon, olive oil, and parmigiano

Polenta/Ragu 17

Mascarpone polenta and ragu of the day

Antipasti Misti 19

Assorted meats and cheeses with warm olives, roasted peppers, cornichons, seasonal fruit jam, whole grain mustard, and grilled bread

Quattro Stagioni* 15

Prosciutto, artichokes, mushrooms, olives, and egg

Napoletana 14

Arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan

Margherita 14

Plum tomatoes, basil, and fresh mozzarella

Fusilli Con Pollo Arrosto 21

Fusilli, slow-roasted chicken, asparagus, leeks, and nduja breadcrumbs

Gnocchi Carbonara* 23

Char-roasted potato gnocchi, peas, pancetta, roasted tomatoes, pecorino, and egg yolk

Linguine all' Arlecchino 25

Linguine, shrimp, sea scallops, manila clams, and spicy tomato broth

Pollo Arrosto alla Romana 21

Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Pollo Parmigiana 25

Crispy chicken breast, San Marzano tomato sauce, hand-pulled mozzarella, and arugula, served with Nonna's linguine aglio e olio, parmesan, and extra virgin olive oil

Salmone con Carciofi* 27

Grilled salmon, marinated artichokes, sun-kissed tomatoes, and sautéed spinach

Pasta Aglio e Olio 6

Sausage and Peppers 7



Insalate

Insalata alla Francesca 9

Romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

Caesar Salad* 8

Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

Farmer Salad 11

Seasonal vegetables, mixed greens, white balsamic vinaigrette, goat cheese

Barbabietole con Rucola 12

Roasted beets, gorgonzola, arugula, toasted walnuts, truffle oil, sea salt, and olive oil

Lenticchie e Spinaci 13

Braised lentils served warm with sautéed spinach, carrots, celery, and onions, topped with crumbled goat cheese

Cavoletti di Bruxelles* 11

Crispy Brussels Sprouts with sunny-side up egg, grana padano, calabrian chilis, and crispy prosciutto

Risotto alla Zucca 14

Acquerello risotto, roasted butternut squash, mascarpone, and pumpkin seeds

Pizze

Carne 15

Tomato sauce, Italian sausage, basil, shallots, chili flake, garlic breadcrumbs

Create Your Own (any two) 14

Sausage, olives, mushrooms, artichokes, spinach, onions, broccoli, anchovies, eggplant prosciutto \$2 - extra ingredients \$1

Paste

Orecchiette alle Verdure 20

"Little ear" shaped pasta with garlic, shallot, broccoli, escarole, calabrian chilis, and herb broth

Rigatoni dei Sardi 21

Rigatoni, tomato, Italian sausage, wild mushrooms, onions, herbs, parmigiano

Ravioli di Cipolla Dolce 20

Ravioli stuffed with ricotta and onion jam, sautéed spinach, and brandy cream sauce

Secondi

Swordish Caponata 29

Grilled swordfish steak with Sicilian eggplant caponata, toasted pine nuts, and basil oil

Graniglie Italiane* 31

Pan-seared shrimp and scallops, goat cheese polenta, pancetta and prosciutto tasso gravy, and arugula salad

Maiale Ossobuco 37

Pork Ossobuco, hunter mushroom sauce, roasted sweet potato mash, and fried rosemary

Portinaio di Vitello* 41

Veal porterhouse, cavallo nero, roasted cipollini onions, meyer lemon breadcrumb, and salsa de herba

Contorni

Sautéed Shrimp 9

Roasted Potatoes 6

Sautéed Mixed Vegetables 7

Sautéed Spinach 6