



ANTIPASTI

HALF MOON BAY SNAP PEAS & BURRATA lemon vinaigrette, mustard frills, mint	16
PROSCIUTTO & ASPARAGUS 16 month aged Galloni prosciutto, hazelnuts, brown butter Bufala mozzarella + 6	23
CASTELFRANCO RADICCHIO shaved pecorino romano, lemon vinaigrette, saba	16
SHAVED BLACK KALE salami, olives, pickled peppers, bread crumbs, ricotta salata	17
GRILLED OCTOPUS SALAD marinated shell beans, red onion, frisée, Pink Lady apple, lemon vinaigrette	21
FREEKEHLICIOUS SALAD 5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts	16
ARANCINO OF THE DAY arborio rice, soffrito, saffron	11
WOOD OVEN MEATBALLS parmesan, toasted sourdough (ricotta by request)	15
PICKLED MARKET VEGETABLES	6
FETT'UNTA grilled bread, Maldon sea salt, garlic, extra virgin olive oil	8

MAIN PLATES

PRIME RIBEYE potato gratin, crispy onions, salanova lettuces, pine nut vinaigrette	39
SALT SPRING MUSSELS Calabrian sausage, braised leeks, ceci, fried bread	26
WHOLE ROASTED BRANZINO Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva	39
BONE-IN PORTERHOUSE PORK CHOP carrots, cipollini agrodolce, fennel, butter beans	38
ROASTED FREE-RANGE CHICKEN HALF/WHOLE torn bread, wilted greens, pan jus	29/46

BISTECCA ALLA FIORENTINA MP 21 day aged bone-in ribeye served over roasted root vegetables & with a side of creamed spinach
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CONTORNI

GRILLED FAVA BEANS ricotta, parmesan, Agrumato	12
BROCCOLI DI CICCIO red wine vinaigrette, bread crumbs, parmesan	10
CAULIFLOWER Calabrian chili, preserved lemon, whipped yogurt	10

PASTA

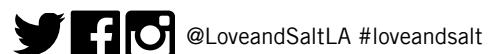
TAGLIATELLE BOLOGNESE ragu bolognese, parmesan	20
PAPPARDELLE COSTOLETTE short-rib ragu, juniper, rosemary, parmesan	23
POTATO GNOCCHI AI FUNGHI Morel mushrooms, ramps, green garlic	21
TROTTOLE SALSICCIA fennel sausage, swiss chard, parmesan, bread crumbs	20
RIGATONI ALL'AMATRICIANA Semolina Artisanal pasta, tomato, La Quercia guanciale, red onion, pecorino, black pepper	21
SPAGHETTI ALLA CHITARRA CACIO E PEPE pecorino, parmesan, black pepper	21
CRESTE DI GALLO MIDOLLO roasted garlic, bone marrow, parsley, parmesan, cracked black pepper + black truffle 30	22

substitute house made gluten free pasta + 3

WOOD OVEN PIZZA

MARGHERITA fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6	18
SPRING PEAS & GARLIC SCAPES English peas, Meyer lemon, ricotta	23
HEN OF THE WOODS MUSHROOM taleggio, fontina, roasted garlic, thyme, arugula	23
ANCHOVY & FRIED CAPER salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	19
DUCK EGG pancetta, panna, potato, rosemary, fior di latte, parmesan	21
SPICY SOPPRESSATA Calabrian chili, DOP San Marzano tomatoes, fior di latte, oregano	23
KRIKORIAN SOUTH Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey + black truffle 30	24
MEAT LOVERS fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata	25
GUANCIALE & JALAPEÑO PESTO jalapeño pesto, parmesan, radicchio, frisée, toasted almonds	19

SATURDAY & SUNDAY BRUNCH 10AM-3PM



Substitutions and modifications politely declined
20% service charge will be added to parties of six or more

Some of our menu items contain shellfish, gluten, nuts and dairy.
Due to our style of service, we cannot promise that any items can be
prepared without contact with these allergens