

small plates

CHARCUTERIE 18

daily selection of only meats

 SOUP 9

barley, chickpeas, escarole

  CASTELVETRANO & TAGGIASCA OLIVES 5

orange zest, fennel

CRISPY ARTICHOKEs 15

fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese

ARANCINI 12

rice & cheese balls with peas, touch of tomato sauce

ROASTED GNOCCHI 14

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

 BURRATA STRACCIATA 16

creamy burrata, prosciutto, peach, micro basil

 FRESH BABY KALE 12

red and white quinoa, fennel, heirloom cherry tomatoes, manchego

  ROASTED SEASONAL VEGETABLES 15

seared gem lettuce, roasted mixed vegetables

FRESH MOZZARELLA KNOTS 12

zucchini "scapece", heirloom cherry tomatoes, micro basil, black salt

BRUSCHELLA 10

grilled rustic bread, heirloom tomatoes, mango, goat cheese

 CEVICHE (*) 18

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

FILET MIGNON TARTARE (*) 20

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

 CHAR GRILLED SPANISH OCTOPUS 20

lentils, harissa

RAVIOLO BROCCOLINI 12

single raviolo, cherry tomatoes sauce, shaved raspadura cheese

CHICKEN MEATBALLS 12

light broth, artichokes

 SLOW COOKED SPLIT PEAS 10

thick split peas puree, swiss chard, red onion, peperoncino, grilled bread

 CITRUS AVOCADO SALAD 16

arugula, watermelon radish, thyme, almonds, goat cheese, balsamic reduction

BURNT SPAGHETTI ASSASSINA 14

apulian style burnt spaghetti arrabbiata, dry ricotta cheese

MUSSELS 14

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

PIZZA BREAD 20

prosciutto, burrata, cherry tomatoes, wild arugula

PIZZA MUSHROOMS 20

fresh mushrooms, truffle oil, tomato sauce, fontina cheese

PIZZA RASPADURA LODIGIANA 20

san marzano tomato sauce, thin shaved raspadura cheese

PANZEROTTO PUGLIESE 8

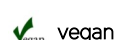
fried savory pastry filled with tomato sauce and mozzarella cheese

 SICILIAN FLATBREAD 10

eggplant, olives, capers, fresno chili, san marzano tomato sauce



gluten free



vegan

dalla forma

CHITARRA CACIO E PEPE (peppery) 23

home made spaghetti, black pepper, extra virgin olive oil - tossed in *pecorino romano cheese*

FETTUCINE BOLOGNESE 25

beef ragu' - tossed with butter in *parmigiano reggiano cheese* RISOTTO SUMMER TRUFFLES 29rice, asparagus, leeks, taleggio cheese fondue - tossed in *grana padano cheese*

TORTELLINI 26

mushrooms, light cream, truffle oil - tossed in *bella lodi cheese*

main

TROFIE AL PESTO 20

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

 GLUTEN FREE CASERECCHE PASTA PUTTANESCA 22

tomato sauce, garlic, black olives, capers, anchovies, fresno chile pepper

BAVETTE CLAMS & RAPINI 23

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

ORECCHIETTE BROCCOLI & SAUSAGES 22

fresh pasta, broccoli, homemade sausages, peperoncino, dry ricotta cheese

FILET OF SOLE 34

breadcrumbs, crispy artichokes

BRANZINO 38

roasted de-boned mediterranean sea bass, sunchokes

 CHAR GRILLED CALAMARI AND SHRIMP 26

sautéed swiss chard and cannellini beans, harissa

 APPLEWOOD GRILLED FAROE ISLAND SALMON 27

rice crust, red and white quinoa, tzatziki

 COLORADO LAMB SIRLOIN STEAK 34

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 roasted beef, sautéed rapini

CRISPY CHICKEN SANDWICH 16

coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings

CHEESEBURGER 16

hormones - antibiotics free natural chuck steak, fontina, avocado, arugula, aioli mustard- fries

vegetables

 POTATO FRIES 5

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