



small plates


CHARCUTERIE 18

daily selection of only meats

SOUP 9

borlotti & cannellini beans, escarole, shaved 'raspadura' cheese, grilled bread

  CASTELVETRANO & TAGGIASCA OLIVES 5
orange zest, fennel

 GRAIN 9
farro, barley, cucumbers, tomatoes, sweet bell peppers

 BURRATA STRACCIATA 16
creamy burrata, prosciutto, melon, micro basil

CRISPY ARTICHOKEs 14
fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese

  ROASTED SEASONAL VEGETABLES 14
seared gem lettuce, roasted mixed vegetables

FRESH MOZZARELLA KNOTS 12
zucchini 'scapece', heirloom cherry tomatoes, micro basil

BRUSCHELLA 9
grilled levain bread, heirloom tomatoes, mango, goat cheese

CRUDO (*) 18
wild red snapper, avocado, mango, cucumbers, fresno chili, onions, citrus

FILET MIGNON TARTARE (*) 18
avocado, fresno chile pepper, capers, shallot, parmigiano, grilled bread

GRILLED SPANISH OCTOPUS 20
lentils, harissa

RAVIOLO BROCCOLINI 12
single raviolo, cherry tomatoes sauce, shaved raspadura cheese

CHICKEN MEATBALLS 12
light broth, artichokes

ARANCINI 12
rice & cheese balls with peas, touch of tomato sauce

 SLOW COOKED SPLIT PEAS 10
thick split peas puree, swiss chard, red onion, peperoncino, grilled bread

 CITRUS AVOCADO SALAD 14
arugula, watermelon radish, thyme, almonds, goat cheese, balsamic reduction

BURNT SPAGHETTI ASSASSINA 14
apulian style burnt spaghetti arrabbiata, dry ricotta cheese

MUSSELS 13
san marzano tomato, fresh 'peperoncino', n'duja sausage spread, grilled bread

flour + yeast

BREAD 3
grilled rustic white bread, taggiasca e.v.o. calabrese spread

PIZZA BREAD 20
prosciutto, burrata, cherry tomatoes, wild arugula

PIZZA MUSHROOMS 20
fresh mushrooms, black truffle sauce, 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

dalla forma

CHITARRA 'CACIO E PEPE' 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 MILANESE 29
rice, 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

 JIDORI CHICKEN PAILLARD 20
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, lemon dressing

CRISPY JIDORI 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

TROFIE AL PESTO 19
fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

  GLUTEN FREE SPAGHETTI 20
extra virgin olive oil, lentils, sundried tomatoes

BAVETTE CLAMS & RAPINI 22
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 32
breadcrumbs, crispy artichokes

BRANZINO 38
roasted de-boned whole mediterranean sea bass, sunchokes

 APPLEWOOD GRILLED FAROE ISLAND SALMON 27
rice crust, red and white quinoa, tzatziki

BRAISED SHORT RIBS 34
8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano cheese

 NATURAL BLACK ANGUS N.Y. STEAK 'TAGLIATA' 48
14 oz. sliced rancho sisquoc steak, sautéed rapini

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

 ROASTED POTATOES 6
taggiasca olives, cherry tomatoes

  ASPARAGUS 8
steamed

gluten free pasta and pizza available for \$ 2 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

tap water served upon request // flat or sparkling mineral water 5 // corkage fee 30 per bottle with a two - bottle maximum