

## small plates

## CHARCUTERIE 19

daily selection of only meats



## SOUP 10

barley, chickpeas, escarole, grilled bread arissa



## CASTELVETRANO &amp; TAGGIASCA OLIVES 6

orange zest, fennel

## ROASTED GNOCCHI 15

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



## BURRATA STRACCIATA 16

creamy burrata, prosciutto, melon, 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 "scapece", 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, parmigiano, 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, dandelion, 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 cream, cold tomato sauce

## 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 SUMMER TRUFFLES 29

rice, asparagus, leeks, taleggio cheese fondue - 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

## TROFIE AL PESTO 20

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



## CASERECCE CICORIA E PISELLI 23

gluten free pasta, peas, dandelion, fresno chili

## BAVETTE CLAMS &amp; RAPINI 23

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

## ORECCHIETTE BROCCOLI &amp; SAUSAGES 23

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

## FETTUCINE BELPER KNOLLE CHEESE 25

cheese fondue, shaved aged swiss cheese - peppery

## 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

## 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 &amp; KALE 12

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

## RUSTIC EGGS 12

two fried eggs, homemade sausages, broccoli, dry ricotta cheese - roasted potatoes & cherry tomatoes - grilled rustic bread

## STEAK &amp; 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, swiss chard, 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