

We do not use canola oil in our kitchen. The dishes on this menu are cooked with extra virgin olive oil & butter. All fried items are fried in high oleic sunflower oil imported from Italy.

INIZIA QUI

*per fare la scarpetta!**

Focaccia vegan

homemade sourdough focaccia, made with italian mother yeast, imported italian flour, extra virgin olive oil from puglia & maldon sea salt..... 9



Focaccia Barese vegan

homemade potato focaccia, tomato, black olives & rosemary..... 12

Cecina gluten free & vegan

homemade, traditional tuscan chickpea bread, rosemary & maldon sea salt.... 8

Provençal Tomato Tart vegetarian

homemade pâte brisée with thinly sliced tomato, gruyère, mustard & thyme..... 12

Degustazione di Pane vegetarian (for two)

taste of sourdough focaccia, focaccia barese, cecina & provençal tomato tart..... 26

*fare la scarpetta - the act of using a piece of bread to gather up the sauce on your plate

FRITTI

Arancini gluten free & vegetarian
crispy risotto bites filled with san
marzano tomato sauce, imported mozzarella,
taleggio, provolone & parmigiano..... 24

Fritto Misto dairy & gluten free
fried calamari, rock shrimp & zucchini
with lemon & sage..... 28

Carciofi Fritti gluten free & vegetarian
crispy artichokes, parsley & parmigiano..... 24



INSALATE

Insalata di Anguria gluten free & vegetarian
watermelon, radish, feta, mint & red onion.. 24

Insalata di Rucola gluten free & vegetarian
baby arugula & shaved parmigiano..... 20

Insalata di Astice dairy & gluten free
maine lobster, celery, fennel, arugula,
lemon zest, pink peppercorn & extra virgin
olive oil..... 34

Insalata di Polpo dairy & gluten free
mediterranean octopus, string beans &
potato confit..... 32

PANINI

Served on our homemade sourdough focaccia

Mortadella e Stracciatella

mortadella, fresh imported stracciatella & sicilian pistachio..... 24

Prosciutto e Mozzarella

24-month aged prosciutto di Parma, fresh buffalo mozzarella & salsa verde..... 24

ANTIPASTI

Prosciutto Melone dairy & gluten free

la salumina 24-month aged prosciuttello & fresh imported italian cantaloupe from zerbinati family farm in lombardia..... 30

Crudo di Pesce* dairy & gluten free

sushi grade wild fish, crispy fried capers, lemon, basil, extra virgin olive oil & maldon sea salt..... MP

Polpettine gluten free

beef, pork and veal meatballs in a roasted tomato & basil sauce, topped with fresh buffalo ricotta & basil..... 22

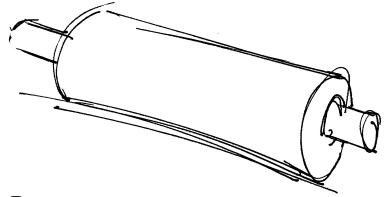
Gran Tagliere gluten free

la salumina 24-month aged prosciuttello, finocchietta, coppa, imported pecorino dolce & castelvetro green olives..... 34

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PRIMI

Our fresh pastas are all handmade using imported Italian flour, prepared the same way for centuries with authentic traditional recipes. All of our Parmigiano Reggiano is imported from Italy & aged for 24 months.



Tortellini alla Crema

traditional handmade meat-filled pasta, cream of parmigiano, finished with 25-year aged balsamic vinegar imported from modena.. 34

Fettuccine ai Funghi e Tartufo

gluten free & vegetarian

homemade gluten-free fettuccine with roasted mushrooms & black truffle..... 34

Ravioli Cacio e Pepe gluten free & vegetarian

handmade gluten-free ravioli filled with imported pecorino romano, finished with vermont butter & freshly cracked pepper..... 34

* While we use designated tools to prepare & cook our gluten-free pastas, we are not a certified gluten-free facility.

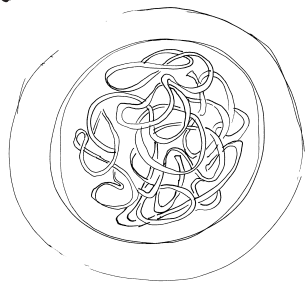
Our gluten-free pasta is an original recipe that we created over a decade ago. The pastas below can be served with our homemade gluten-free fettuccine or boxed gluten-free brown rice spaghetti or penne.

Trofie al Pesto vegetarian
artisanal pasta, basil pinenut pesto,
string beans & potato..... 34

Gnocchi alla Sorrentina vegetarian
handmade potato & parmigiano gnocchi, fresh
imported buffalo mozzarella, tomato sauce
& fresh basil..... 34

Pappardelle alla Bolognese
homemade pasta, beef, veal & pork ragù..... 34

*la pasta
non aspetta!*



SECONDI

We feature wild fish as well as humanely raised meat & eggs from small happy farms whenever possible.

Pollo alla Milanese

pan fried, pounded organic chicken breast,
market salad & lemon..... 39

Tagliata di Manzo gluten free

sliced, pan-seared, grass-fed, pasture-
raised sirloin & arugula..... 72

Pesce Selvatico gluten free

please ask your server..... MP



CONTORNI

Insalata Verde gluten free & vegan

seasonal greens, extra virgin olive oil &
red wine vinegar..... 16

Patate Schiacciate gluten free & vegan

crispy pressed potatoes.....14