APERITIVI

Gran Tagliere

24-month aged prosciutto, finocchietta, coppa, imported pecorino dolce, castelvetrano green olives & focaccia di foggia 36

Prosciutto e Fichi

24-month aged prosciutto, crispy prosciutto, figs, whipped imported buffalo ricotta, pomegranate, honey & focaccia crostini 30

*per fare la scarpetta!**



Focaccia di Bari vegan

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

Focaccia di Foggia vegan

homemade potato focaccia, tomato, black olives & rosemary 12

Focaccia di Recco vegetarian

thin, crisp ligurian cheese filled flat-bread from the town of recco 16

.....con prosciutto 20

..... con tartufo 24

Cecìna gluten free & vegan

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

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

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.

PANINI

Served on our homemade sourdough focaccia

Mortadella e Stracciatella
mortadella, fresh imported stracciatella & sicilian pistachio 24

Prosciutto e Mozzarella
24-month aged prosciutto, fresh buffalo mozzarella & salsa verde 24

ANTIPASTI

Polpettine gluten free
beef, pork and veal meatballs in a roasted tomato & basil sauce, topped with fresh buffalo ricotta & basil 23

Cavolfiore vegan
sautéed cauliflower, caramelized onions, currants, italian pinenuts & toasted breadcrumbs 25

Polpo Arrosto gluten free
mediterranean octopus, roasted butternut squash purée, sunchoke, calabrian chili, guanciale vinaigrette 33

FRITTI

Arancini gluten free & vegetarian
crispy risotto bites filled with san marzano tomato sauce, imported mozzarella, taleggio, provolone & parmigiano..... 25

Fritto Misto dairy & gluten free
fried calamari, rock shrimp & zucchine with lemon & sage..... 29

Carciofi Fritti gluten free & vegetarian
crispy artichokes, parsley & parmigiano..... 25



INSALATE

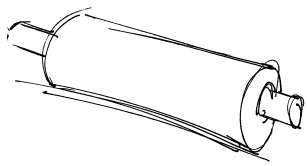
Insalata di Cappone dairy & gluten free
little gem lettuce, shredded capon chicken, raisins, pomegranate, extra virgin olive oil & apple cider vinegar..... 33

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

Insalata di Stagione gluten free & vegan
baby gem lettuce, trevisano, castelfranco, red wine vinegar & extra virgin olive oil.... 24

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 in Brodo
classic handmade pasta with a traditional filling of prosciutto crudo, mortadella & parmigiano, served in a rich chicken broth.. 35

Fettuccine ai Funghi e Tartufo
gluten free & vegetarian
homemade gluten-free fettuccine with roasted mushrooms & black truffle..... 36

Ravioli Cacio e Pepe gluten free & vegetarian
handmade gluten-free ravioli filled with imported pecorino romano, finished with vermont butter & freshly cracked pepper..... 35

* 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.

Orecchiette con Cime di Rapa vegan
handmade ear shaped pasta, bitter broccoli rabe, garlic, breadcrumbs, parsley, peperoncino & extra virgin olive oil..... 32

Pappardelle alla Bolognese
homemade pasta, beef, veal & pork ragù..... 36

Candele Spezzate alla Genovese
artisanal candle-shaped pasta, neapolitan style beef, veal & onion ragù..... 35

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

Spinaci gluten free & vegan
sautéed spinach & garlic 15

Patate Schiacciate gluten free & vegan
crispy pressed potatoes 15