

APERITIVI

Gran Tagliere

la salumina 24-month aged prosciuttello,
finocchietta, coppa, imported pecorino
dolce, castelvetrano green olives &
focaccia di foggia..... 36

Prosciutto e Fichi

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

Focaccia di Bari

*per fare la
scarpetta!**

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

Cecina

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 di Parma, 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, roaster butternut
squash purée, sunchoke, calabrian chili,
guanciaie 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 & zucchini
with lemon & sage..... 29

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



INSALATE

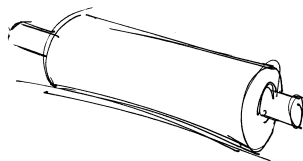
Insalata di Cappone dairy & gluten free
little gem lettuce, shredded capon chicken,
raisins, pomegranate, extra virgin olive
oil & apple cider vinegar..... 33

Insalata di Zucca gluten free & vegan
warm roasted butternut squash, mushrooms &
chestnuts..... 25

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

Gnocchi Ripieni ai Funghi vegetarian

handmade gnocchi filled with imported buffalo ricotta & wild mushrooms, topped with fresh black truffle..... 37

Ravioli Verdi vegetarian

homemade spinach ravioli filled with imported buffalo ricotta, parmigiano & lemon zest, served in butter & sage..... 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.

Fettuccine ai Funghi e Tartufo

gluten free & vegetarian

homemade gluten-free fettuccine with
roasted mushrooms & black truffle..... 36

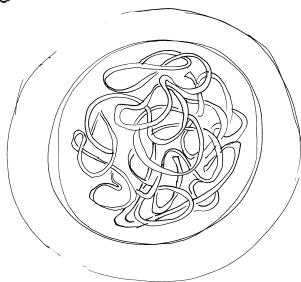
Pappardelle alla Bolognese

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

Costata di Manzo gluten free

pan-seared, grass-fed 2loz ribeye served
with tuscan fries..... 72

Pesce Selvatico gluten free

please ask your server..... MP



CONTORNI

Bietole al Saltate gluten free & vegan

sautéed swiss chard, extra virgin olive oil
& garlic..... 15

Patate Schiacciate gluten free & vegan

crispy pressed potatoes.....15

Patatine Fritte alla Toscana

gluten free & vegan
thin, hand-cut fries, rosemary, thyme,
sage, garlic & lemon.....15