



PASTE

all pasta is made in-house with imported italian flour and happy egg co heritage breed free-range eggs

INSALATA DI PRIMAVERA 18

butter lettuce | belgian endive | speck | english peas
fava beans | ambrosia vinaigrette | parmesan | pine nuts

ZUPPA DI VONGOLE 19

clam chowder | torched bone marrow | country toast

SOUP OF THE DAY 9

PATÉ DI ANATRA 19

duck liver pâté | italian mustard fruits | crostini
chef's whole grain mustard

INSALATA CAESAR 14

little gem lettuce | focaccia-garlic croutons | parmesan
add white anchovy filets 2

SALUMI 26

italian charcuterie | chef's whole-grain mustard
roasted peppers | marinated olives | house-made crostini

POLPO ALLA GRIGLIA 21

grilled octopus | braised sunchokes | romesco sauce
calabrian pepper ***contains nuts

POLPETTINE DI AGNELLO 15

lamb meatballs | fresh oregano | tomato ragu
floriani red flint polenta | parmesan

GNOCCHI DI PATATE 16

potato dumplings | brown butter | sage | parmesan

MOZZARELLA BAR

BURRATA CON PISELLI 19

soft burrata | english pea pesto | pea tendrils | country toast

BARBABIETOLE AL FORNO 18

fior di latte mozzarella | arugula | sea salt baked beets
toasted hazelnuts | raspberries | basil oil

PROSCIUTTO DI PARMA CON PERA 19

mozzarella di bufala | roasted pear
wild arugula | ambrosia vinaigrette | toasted pine nuts

TRE MOZZARELLE 20

fiori di latte mozzarella | buffalo mozzarella | burrata
roasted bell peppers | marinated olives
pickled cauliflower | house-made crostini

MELANZANE AL FORNO 13

eggplant | tomato | basil | mozzarella | parmesan

CAPELLACCI DI GRANCHIO 37

dungeness crab | ricotta | lemon-butter sauce
fava beans | parmesan | crispy sweet potatoes

LINGUINE CON ARAGOSTA 39

maine lobster | fresh basil | white wine garlic sauce

RAVIOLI DI SPINACI 29

spinach | ricotta | wild mushrooms
white wine garlic sauce | parmesan

RIGATONI ALLA BUTTERA 27

a tribute to restaurant coco pazzo in nyc
pork sausage | english peas | cream | tomato | garlic
chili flakes | parmesan

BUCATINI ALL' AMATRICIANA 27

house cured pancetta | bacon | tomato | chili flakes
onions | pecorino romano cheese


LASAGNA DI POLLO 30

chicken sausage ragu | tomato | mushroom | parmesan
tomato cream sauce

SPAGHETTI ALLA CARBONARA 26

house cured pancetta | heritage farm egg yolk
parsley | pecorino romano cheese | parmesan

LINGUINE CON BOLOGNESE DI FUNGHI 28

sprouted whole wheat pasta | mushroom tomato ragu
black truffle oil | parmesan | blue zone inspired 

LINGUINE AL NERO CON VONGOLE 29

clams | black squid ink linguine | garlic | white wine
butter | chili flakes | basil

RAVIOLI DI ASPARAGI 28

saffron ravioli | asparagus | ricotta | english peas
white wine butter sauce | parmesan

GNOCCHI DI PATATE 25

potato dumplings | gorgonzola dolce sauce | black truffle oil

RAVIOLI DI MANZO 29

braised beef short ribs | pearl onions | braising jus
parmesan | fresh grated horseradish

MAFALDINE CON CONIGLIO 29

wide ribbon red bell pepper pasta | white wine braised rabbit
monterey artichokes | sage | pine nuts | parmesan

PAPPARDELLE CON BOLOGNESE DI MAIALE 28

cured pork bolognese | red wine | fresh herbs
ground pistachios | tomato | burrata cheese

*vegan pasta, focaccia bread & tapenade available on request

*gluten free pasta & bread available on request

*sprouted whole wheat linguine available on request

*please alert your server with any allergies/sensitivities

*raw or undercooked fish | shellfish | meat | eggs increase the risk of food born illness

*cake fee \$3

*parties of 6 or more include a 20% gratuity

*certified compostable to-go boxes available

***no split checks, we will gladly take as many CC as you choose.

splitting alcohol & food can be accommodated.

*all prices on the menu are cash prices. If you choose to use a credit card - we impose a surcharge of 3% on all credit card payments, which is not greater than our cost of acceptance. All cash payments, debit cards & gift cards will not be charged a fee



APERITIVO

15

CAPRI SPRITZ

luxardo limoncello, prosecco, soda, blueberries

SPAGHETT 12

miller high life, aperol, lemon

LILLET SPRITZ

lillet blanc, fresh ruby red grapefruit juice,
soda, prosecco

APEROL SPRITZ

aperol, prosecco, soda, orange

HUGO

fiorente elderflower, prosecco, soda, mint

NEGRONI

15

NEGRONI MEZZALUNA

fords gin, punt e mes, campari

NEGRONI BIANCO

fords gin, suze, cocchi americano

ITALICUS NEGRONI

rey campero mezcal, italicus, montenegro amaro

BOULEVARDIER

michters bourbon, campari, cynar

WHITE MEZCAL NEGRONI

rey campero mezcal, salers, lillet blanc

ALCOHOL FREE

13

ELDERFLOWER SPRITZ

carmel berry co elderflower,
baladin mela zen apple soda, lime

LEMON SPRITZ

baladin cedrata Italian lemon soda,
fever tree club soda, rosemary

GRAPEFRUIT SPRITZ

fresh ruby red grapefruit juice, soda,
mionetto-alcohol removed-prosecco (0.5%)

ROSEMARY PALOMA

fresh ruby red grapefruit, lime, rosemary, soda, sea salt

PATHFINDER NEGRONI

pathfinder n/a amaro, red bitter, n/a gin

PATHFINDER JULEP

pathfinder n/a amaro, simple syrup,
fresh lime juice, fresh mint

GIN TONIC

15

SICILIAN LEMON

malfy limone, fever tree mediterranean tonic
juniper, lemon

SAGE

sage infused botanist gin, elderflower tonic,
juniper, fresh sage

PINK GRAPEFRUIT

malfy grapefruit, fever tree
mediterranean tonic, juniper, grapefruit

BLOOD ORANGE

malfy con arancia, fever tree mediterranean tonic
blood orange, juniper

CUCUMBER

hendricks, fever tree elderflower tonic
english cucumber, mint, juniper

GRAY WHALE

gray whale, fever tree light tonic,
olive brine, juniper, castelvetro olives

HOUSE COCKTAILS

16

AMARETTO SOUR

luxardo amaretto, knob creek single barrel reserve bourbon
lemon, egg white, angostura

WALNUT OLD-FASHIONED

michter's bourbon, don ciccio nocino
regan's orange bitters

BLACK MANHATTAN

rittenhouse rye, averna, angostura
maraschino cherry, orange oils

EARL GREY MARTINI

earl grey tea infused wheatley vodka,
lavender, fresh lemon juice, honey syrup

HIBISCUS MINT MARGARITA

lunazul blanco tequila, fresh lime juice
hibiscus syrup, cointreau, fresh mint

BERRY MULE

delta dirt vodka, cappelletti, berries
lime, ginger beer