

BUONA PASQUA EASTER SUNDAY

BRUNCH

PIZZA RUSTICA, "Easter Pie" filled with ham, salumi, ricotta & egg 18

CARBONARA DEVILED EGGS, pecorino, house made guanciale, black pepper 6

HAM & CHEESE FOCACCIA

LEMON-BLUEBERRY FRENCH TOAST, blueberry compote, whipped lemon-ricotta 18

CLASSIC BRUNCH BOARD, 3 scrambled eggs, bacon, sausage, home fries & toast 22

ITALIAN BRUNCH BOARD, ricotta scrambled eggs, prosciutto, mortadella, pizza home fries 26

FORMAGGI 3 FOR 18

served with giardiniera and a housemade semolina roll with fennel & golden raisins

PROJECT X, cow (NY)

WOOLY HONEY OREGANO, sheep (SP)

RED ROCK, cow (WI)

MANCHEGO, sheep (SP)

ESPELETTE MARBLED GOAT, goat (SP)

SALUMI 3 FOR 22

PROSCIUTTO DI PARMA, 24 month

SALAME AL BAROLO, wine & spice cured beef

HOT SOPPRESSATA, dry-cured, paprika, chili

BEEF BRESAOLA, salt cured beef

LONZINO, pork loin, herbs, spices

HOT COPPA, pork shoulder, chiles, garlic

ANTIPASTI

NONNA'S MEATBALLS, marinara braised veal, grilled semolina bread 18

ARANCINI, sweet sausage, fontina, marinara 16

BURRATA, grapes, basil, mint, toasted hazelnuts 22

FRIED CALAMARI, calabrian chili agrodolce 18

BRUSCHETTA, whipped ricotta 6 | add prosciutto 6

CACIO E PEPE FRIED BRUSSEL SPROUTS, pecorino, black pepper, hot honey mayo 18

INSALATA

CAESAR SALAD, little gem lettuce, anchovies, pickled onions, breadcrumbs, parmesan 15

VERDURA SALAD, chopped greens, arugula, roasted vegetables, breadcrumbs, red wine vinaigrette 20

PASTA FATTA IN CASA HOUSEMADE PASTA

RIGATONI BOLOGNESE, pork, veal, beef, parmesan 30

LAMB SHANK FETTUCCINE, braised lamb, carrots, peas

PISTACHIO RIGATONCINI, shrimp, pistachios, applewood smoked bacon 32

MUSHROOM FARFALLE, shiitake, oyster & cremini mushrooms, DOP tomatoes, garlic 30

RICOTTA CAVATELLI, whipped ricotta, prosciutto chips 32

SECONDI

PAN SEARED SALMON, cannellini beans, DOP tomatoes, broccoli rabe 30

SMOKED HAM STEAK, fried eggs, sauteed greens, red-eye gravy

GRILLED HANGER STEAK, celery root fonduta, radicchio, cranberry agrodolce 40

APERITIVO HAPPY HOUR, MONDAY, ALL NIGHT | TUESDAY-FRIDAY 4-6PM

WINE FLIGHT WEDNESDAYS, ALL NIGHT

WEEKEND BRUNCH, SATURDAY & SUNDAY, 11AM-3PM

OUR LOCAL PLEDGE: We are committed to using the best locally sourced ingredients that are seasonally available to us. Doing so supports local farmers, producers, & purveyors and keeps us educated about the food we are eating & where it comes from.

Please inform your server of any allergies or dietary restrictions. A gratuity of 20% will be automatically included for parties of 6 or more. A 3% fee will be applied to all checks paying by credit card. Thank you for understanding!

EXECUTIVE CHEF: Jan Christie



LITTLE SISTER