

DINNER FALL 2026

HOUSEMADE BREAD BASKET

FRESH BAKED SEMOLINA, ROSEMARY FOCACCIA & CARTA DI MUSICA

served with cultured butter, whipped black sesame butter & olive tapenade - all made in house daily! 8

ANTIPASTI

- MIXED OLIVES, castelvetrano, gaeta, taggiasca, garlic oil 8
- RICOTTA BRUSCHETTA, whipped ricotta, roasted squash, carrots, urfa chile 9 add prosciutto 6
- NONNA'S MEATBALLS, marinara braised veal, grilled semolina bread 18
- CACIO E PEPE ARANCINI, spicy marinara 16
- BURRATA, squash puree, roasted squash, pomegranate, basil, pistachios 20 add prosciutto 6
- FRIED CALAMARI, calabrian chili agrodolce 18

FORMAGGI 3 FOR 18

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

- VAMPIRE SLAYER, garlic cheddar (cow)
- WOOLY WOOLY, honey & oregano (sheep)
- SUNNY RIDGE, beer-washed, tangy (goat)
- RED ROCK, creamy blue cheddar (cow)
- MANCHEGO, firm & nutty (sheep)
- ESPELETTE MARBLED, sweet & smoky (goat)

SALUMI 3 FOR 22

- PROSCIUTTO DI PARMA, 24 month
- FINOCHIETTA, fennel seed & wild fennel pollen
- SWEET SOPPRESSATA, dry-cured, garlic, spices
- BEEF BRESAOLA, salt cured beef
- LONZINO, pork loin, herbs, spices
- HOT COPPA, pork shoulder, chiles, garlic

INSALATA

- CAESAR SALAD, little gem lettuce, anchovies, pickled onions, breadcrumbs, parmesan 15
- HARVEST SALAD, red butterhead, honeycrisp apples, parmesan, breadcrumbs, white fig dressing 16

PASTA FATTA IN CASA HOUSEMADE PASTA

- RIGATONI BOLOGNESE, pork, veal, beef, parmesan 32
- CACIO E PEPE CONCHIGLIE, milk braised pork, black pepper pasta, pecorino 34
- PISTACHIO RIGATONCINI, shrimp, pistachios, applewood smoked bacon 34
- LOBSTER SCAMPI, lobster pasta, shrimp, lemon, basil 38
- SPICY POTATO GNOCCHI, tomato, crispy garlic 28
- CHANTERELLE & CORN CONCHIGLIE, mushroom butter, basil, parmesan 34
- 3 CHEESE TORTELLINI, walnut pesto, castelvetrano olives, sunflower kernels 30

SECONDI

- BRANZINO, local tomatoes, anchovies, basil 34
- CRSPY SKIN CHICKEN, yellow wax beans, green beans, tomato dressing 38
- HANGER STEAK, charred pickled shallots and mushrooms 42

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

WINE FLIGHT WEDNESDAYS, ALL NIGHT

WEEKEND LUNCH, SATURDAY & SUNDAY, 12PM

GRAND WINE TOUR OF ITALY: AN EXTRAVAGANT WALK-AROUND TASTING EVENT

SATURDAY, OCTOBER 17 | 2 TASTINGS AT 5-7PM + 8-10PM | \$65PP

Taste 50 Wines | Meet 14 Italian Producers | Savor Seasonal Antipasti | Enjoy Exclusive Discounts

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!



LITTLE SISTER