

DINNER WINTER 2026

HOUSEMADE BREAD BASKET

FRESH BAKED SEMOLINA, HOLIDAY 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, with clementine 8 add prosciutto 6
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
CACIO E PEPE FRIED BRUSSEL SPROUTS, pecorino, black pepper, hot honey mayo 18
MUSHROOM LASAGNA, balsamic mushroom sauce 18
ROASTED EGGPLANT, olives, capers, roasted peppers, grilled bread 17

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

INSALATA

- CAESAR SALAD, little gem lettuce, anchovies, pickled onions, breadcrumbs, parmesan 15
BEET SALAD, radicchio, feta cheese, walnuts 16
VERDURA SALAD, chopped greens, arugula, roasted vegetables, red wine vinaigrette 20

PASTA FATTA IN CASA HOUSEMADE PASTA

- RIGATONI BOLOGNESE, pork, veal, beef, parmesan 30
CACIO E PEPE CONCHIGLIE, milk braised pork, black pepper pasta, pecorino 30
PISTACHIO RIGATONCINI, shrimp, pistachios, applewood smoked bacon 32
MUSHROOM FARFALLE, shiitake, oyster & cremini mushrooms, DOP tomatoes, garlic 30
SPINACH TORTELLINI, sauteed spinach, ricotta, celery root, olives 30
RICOTTA CAVATELLI, whipped ricotta, prosciutto chips 32

SECONDI

- GRILLED SWORDFISH, cannellini beans, DOP tomatoes, broccoli rabe 30
CRISPY SKIN CHICKEN, shaved chicory salad, kale, butternut squash, toasted almonds 38
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