

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, *butternut squash, pumpkin seeds, spiced maple syrup* 8 add prosciutto 6
- NONNA'S MEATBALLS, *marinara braised veal, grilled semolina bread* 18
- ARANCINI, *cranberry risotto, gorgonzola, rosemary, walnut butter* 16
- BURRATA, *grapes, basil, mint, toasted hazelnuts* 22
- FRIED CALAMARI, *calabrian chili agrodolce* 18
- SEAFOOD RAVIOLI, *lobster, scallops, shrimp, roasted tomato espuma* 25
- CACIO E PEPE FRIED BRUSSEL SPROUTS, *pecorino, black pepper, hot honey mayo* 18
- CHARRED BROCCOLI RABE, *sunflower seed hummus, lemon* 16
- SAUSAGE STUFFED DELICATA SQUASH, *house made pork sausage, cranberry mayo* 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)*
- VAMPIRE SLAYER, *cow (PA)*
- MANCHEGO, *sheep (SP)*
- ESPELETTE MARBLED GOAT, *goat (SP)*

SALUMI 3 FOR 22

- PROSCIUTTO DI PARMA, *24 month*
- CACCIATORINI, *spicy dried salami*
- FINOCHIETTA, *fennel seeds*
- SPECK, *cold smoked, slow dried pork*
- BEEF BRESAOLA, *wine & spice 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
- CHICORY SALAD, *calabrian chile dressing, pecorino* 15

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
- SAFFRON BUCATINI, *shrimp, swordfish, scallops, kale pesto* 34
- SQUASH GRAMIGNE, *spaghetti squash, apples, walnut, granola* 28
- CARROT & RICOTTA ANGOLOTTI, *carrots, candied walnuts, spiced honey* 30

SECONDI

- SEARED MAHI MAHI, *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