

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

ILONZINO, 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