

# DINNER SPRING 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, spiced honey 8 add prosciutto 6

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

PRIMAVERA ARANCINI, zucchini, fontina, mozzarella, provolone, marinara 16

BURRATA, blueberry, apricots, candied oats 20

FRIED CALAMARI, calabrian chili agrodolce 18

ROASTED EGGPLANT, olives, capers, roasted peppers, grilled bread 17

GRILLED MUSHROOMS, garlic, thyme, vino cotto 16

VEGETABLE FRITTO MISTO, asparagus, fiddlehead ferns, spring onions, broccolini, sugo aioli 20

### 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)

BLAKESVILLE SUNNY RIDGE, goat (WI)

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

ESCAROLE SALAD, shaved zucchini & squash, pecorino, calabrian chili dressing 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

CACIO E PEPE CONCHIGLIE, milk braised pork, black pepper pasta, pecorino 30

PISTACHIO RIGATONCINI, shrimp, pistachios, applewood smoked bacon 32

MUSHROOM MARSALA MAFALDINE, assorted mushrooms, marsala, fresh herbs 30

LEMON CAVATELLI, shaved asparagus, whipped ricotta, black pepper, basil 30

RAMP PESTO CHITTARA, blistered tomatoes, pecorino 28 add burrata 8

### SECONDI

SEARED MONKFISH, clams, mussels, tomato broth, saffron, potatoes 34

CRISPY SKIN CHICKEN, broccoli, cauliflower, sunflower seeds, sesame seeds, black beans 38

GRILLED HANGER STEAK, celery root fonduta, radicchio, blueberry 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