

DINNER

FALL 2025

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, butternut squash, pumpkin seeds, spiced maple syrup 8 add prosciutto 6
- NONNA'S MEATBALLS, marinara braised veal, grilled semolina bread 18
- ROASTED EGGPLANT, olives, capers, roasted peppers, grilled bread 17
- SQUASH ARANCINI, cheddar cheese 16
- BURRATA, apple fritter, brown sugar agrodolce, candied oats 22
- FRIED CALAMARI, calabrian chili agrodolce 18
- CLAMS & CHORIZO, cockles, pickled peppers, grilled bread 18
- BRUSSEL SPROUTS, apples, pomegranate, pignoli nuts, buttermilk 16

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

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
- CELERY ROOT CARMELLE, black truffle, parmesan fonduta, poppy seeds, balsamic honey 32

SECONDI

- GRILLED SWORDFISH, sweet onions, DOP tomatoes, saffron aioli 36
- CRISPY SKIN CHICKEN, fall succotash, fresh herbs 38
- GRILLED HANGER STEAK, smashed celery root, carrots, lentils, pickled peppers 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!



LITTLE SISTER