

# DINNER

JULY 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, local strawberries, vin cotto 7
- NONNA'S MEATBALLS, marinara braised veal, grilled semolina bread 18
- ARANCINI, corn, ricotta, mascarpone, spicy aoili 16
- BURRATA, local tomatoes, basil, grilled bread 22
- TUNA TARTARE, olives, local radishes, calabrian chile, grilled bread 22
- FRIED CALAMARI, calabrian chili agrodolce 18
- ARTICHOKE DIP, caramelized onions, corn flatbread 16
- SEARED ASPARAGUS, fontina fonduta 16

## FORMAGGI 3 FOR 18

served with giardiniera and a housemade semolina roll with fennel & golden raisins

- NOBLETTE, cow (PA)
- RED ROCK, cow (WI)
- VAMPIRE SLAYER, cow (PA)
- MANCHEGO, sheep (Spain)
- BREBIROUSSE, sheep (NY)
- HONEY GOAT GOUDA, goat (Netherlands)

## 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

## 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
- SUMMER ROTOLO, bicolor corn, chanterelle mushrooms, pomodoro sauce 30
- LOBSTER SCAMPI, spaghetti, lobster, shrimp, garlic, lemon, breadcrumb 40
- BRAISED SHORT RIB TORTELLINI, carrots, sweet chili, carrot puree 30
- RICOTTA AGNOLOTTI, lemon, ricotta, 'nduja marinara 30

## SECONDI

- PAN SEARED BRANZINO, local tomatoes, anchovies, garlic 36
- CRISPY SKIN CHICKEN, zucchini, fingerling potatoes, cubanelle peppers, green onion 38
- GRILLED HANGER STEAK, vegetable succotash, roasted sweet potato 39

APERITIVO HAPPY HOUR, MONDAY, ALL NIGHT | WEDNESDAY-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