



ANTIPASTI

FOCACCIA DI RECCO 23
cow's milk cheese,
sea salt, honeycomb

RICOTTA HONEYCOMB 15
ricotta, honeycomb, rustic bread

BRUSCHETTE MISTI

1 FOR \$6

2 FOR \$12

3 FOR \$15

marinated tomatoes, garlic,
herbs, hand pulled mozzarella,
extra virgin olive oil

whipped ricotta,
truffled honey, toasted hazelnuts

ceci beans, peperonata, saba, sea salt

BRUSSELS SPROUTS 17
farm egg, crispy prosciutto,
calabrian chilies, pecorino*

FRIED CALAMARI 20
spicy pomodoro, lemon aioli

POLPO 24
roasted octopus, garbanzo bean purée,
calabrese chili, arugula

STEAMED MUSSELS 18
garlic, shallots, white wine, capers,
spinach, fine herbs, ciabatta toast

POLPETTE 16
veal-beef meatballs, spinach,
san marzano tomato sauce, parmesan

BEEF TARTARE 20
truffle vinaigrette, egg yolk, capers,
scallions, salt & vinegar chips*

INSALATE

CAESAR 13
romaine, tuscan kale, pecorino vinaigrette,
croutons, hard egg, radish,
parmigiano-reggiano, anchovies*
add chicken +\$8, shrimp +\$9, salmon +\$14

ITALIAN CHOPPED 17
hearts of romaine, radicchio, peperoncini,
castelvetrano olives, roasted red peppers,
blue cheese, crispy prosciutto,
garbanzo beans, tomatoes,
marinated artichokes, red wine vinaigrette
add chicken +\$8, shrimp +\$9, salmon +\$14

ROASTED BEET SALAD 16
Salt roasted beets, arugula, pistachio,
goat cheese, aged balsamic dressing

BURRATA 17
heirloom cherry tomato, basil,
sea salt, balsamic glaze, olive oil

PASTE & GRAINS

**AGNOLOTTI QUATTRO
FORMAGGI FUNGHI 28**
4 cheese stuffed pasta, brown butter,
pecorino, mushrooms

SPAGHETTI CARBONARA 27
spaghetti, black pepper bacon,
egg yolk, pecorino*

PAPPARDELLE BOLOGNESE 29
house-made pappardelle,
sal's veal bolognese, herbs, parmesan

ORECCHIETTE CON SALSICCIA 28
house-made orecchiette, fennel sausage, garlic, lemon, calabrian chilies, rapini, pecorino

**LINGUINE CON
VONGOLE 34**
manilla clams, garlic, parsley, evoo

GNOCCHI CON PESTO 28
house-made ricotta gnocchi,
basil pesto, burrata, chili flake

RISOTTO ALLA CAPRESE 26
aged arborio, tomatoes,
basil, fresh mozzarella

PIZZA ALLA GRIGLIA

D.O.C. 17
san marzano tomato,
mozzarella, olive oil, basil

FUNGHI 18
truffle, wild mushrooms,
parmesan fonduta, mozzarella

PEPPERONI 19
san marzano tomato, fresh mozzarella, pepperoni, giardiniera

PROSCIUTTO E RUCOLA 18
fontina, prosciutto, arugula,
shaved parmesan, aged balsamic

SAUSAGE 19
roasted peppers, caramelized onions,
pomodoro, pecorino, herbs, evoo

PIATTI

POLLO ARROSTO 33
half roasted chicken, grilled broccolini,
calabrian chiles, salsa verde

**POLLO ALLA
MILANESE 35**
crispy chicken, arugula, parmigiano,
tomatoes, red onion, tuscan olive oil,
rigatoni, house made vodka sauce

MELANZANE PARMIGIANA 28
baked eggplant, red onion,
arugula, cherry tomatoes,
tomato-basil sauce, fresh mozzarella,
parmigiana, served with linguine

**SALMON ALLA
FRESCA 34**
avocado, red onions,
tomatoes, asparagus, saba, basil*

BRANZINO 45
lentils, sautéed spinach,
cherry tomato, shallot,
garlic, salsa verde*

DISOTTO BURGER 25
8 oz burger, peppered bacon,
fontina cheese,
caramelized onion,
roasted garlic aioli, fries*

grilled broccolini 9
roasted mushrooms 8
sautéed spinach 8

SIDES

smashed potatoes,
truffle oil, parmesan 9
sautéed shrimp 12