

Insalate

ARUGULA SALAD gf/vg	18
cherry tomato, fennel, baby arugula, aged balsamic, parmigiano reggiano	
CAESAR SALAD vg	18
caesar dressing, romaine, parmigiano reggiano	
PEAR & SPINACH SALAD gf/vg	20
cranberry, candied walnuts, goat cheese, balsamic glaze	

Antipasti

BURRATA CAPRESE vg	22
creamy burrata, tomato, fresh basil	
TRUFFLE BEEF CARPACCIO	28
prime filet mignon, arugula, parmigiano, homemade potato crisps	
WAGYU MEATBALLS	26
wagyu beef, tomato braised, whipped riccota	
EGGPLANT CARROZZA vg	22
crispy fried eggplant, pesto whipped ricotta, spiced pomodoro	
CALAMARI FRITTI	21
crispy buttermilk calamari, classic pomodoro	
GRILLED OCTOPUS	26
roasted potato, castelvatrano olives, confit tomato, salsa verde, fennel purée	
SHRIMP OREGANATA	24
grilled shrimp, white wine emulsion, oregano breadcrumbs	

*vg = vegetarian
**gf= gluten free

20% Gratuity will be added to all parties of six or larger

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Pizza

MARGHERITA vg	19
homemade mozzarella, basil, la valle tomatoes	
PEPPERONI	22
cup and char pepperoni, mozzarella, la valle tomatoes, chili oil	
PROSCIUTTO E FIGS	24
black mission figs, prosciutto, arugula, balsamic	
QUATTRO FORMAGGI	23
riccota, mozzarella, parmigiano, burrata, hot honey	



TORCHIO BOLOGNESE	28
handmade pasta, veal & pork ragu, grana padano	
TROTOLLE SAUSAGE AND RABE	34
handmade pasta, broccoli rabe, sweet Italian sausage, caramelized onion sugo, parmigiano	
SPAGHETTI & WAGYU MEATBALLS	36
6 hour slow cooked pomodoro sauce, evoo, basil	
LINGUINE ALLE VONGOLE	34
handmade pasta, manilla clams, garlic, white wine, lemon	
SPICY RIGATONI ALLA VODKA vg	35
handmade pasta, spicy vodka sauce, creamy burrata	
SHRIMP CAVATELLI	36
handmade pasta, wild black tiger shrimp, nduja	

Executive Chef Giuseppe Agostino
Chef de Cuisine Julio Rodriguez

Entrées

MEDITERRANEAN BRANZINO	38
pan seared, sautéed asparagus, salsa verde	
ATLANTIC SALMON gf	36
pan seared, honey garlic, roasted brussels sprouts	
CHILEAN SEA BASS PUTTANESCA gf	52
pan seared, tomato, olive, caper, broccoli rabe	
CHICKEN PARM & SPAGHETTI	36
6 hour slow cooked pomodoro sauce, pecorino, homemade mozzarella,, fried basil add \$4 for homemade vodka sauce	
16oz BONE-IN VEAL PARM & SPAGHETTI	64
6 hour slow cooked pomodoro sauce, pecorino, homemade mozzarella,, fried basil add \$4 for homemade vodka sauce	
BRAISED SHORT RIBS	42
10 hour slow cooked short ribs of beef, potato purée, oreganata breadcrumbs	
CHICKEN MATONNE	35
brick pressed grilled half chicken, roasted garlic potato purée, charred broccolini, rosemary jus	



Sides

BRUSSELS SPROUTS gf	14
pancetta, balsamic honey vinaigrette	
MASHED POTATOES vg	12
creamy, buttery, maldon sea salt	
HANDCUT FRIES vg	14
truffle aioli	
ASPARAGUS vg/gf	14
lemon, olive oil, sea salt	