

-MEAT & CHEESE-

7. each

26. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil

SOPRESSATA DI CALABRIA
spicy cured sausage

SOPRESSATA DOLCE
sweet cured sausage

NORCINO SALAME
mild salami with Sangiovese

SPANISH CHORIZO
smoked cured
6. each

22. plate choose 4

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

GORGONZOLA DOLCE
cow's milk

CACIO DE ROMA
sheep's milk

MANCHEGO DOC
sheep's milk

BEEEMSTER XO
cow's milk

GRAND BOARD \$44

an assortment of our cured meats &cheese,
served with Sardinian flat breads,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

- CREAMY BURRATA 19-

roasted figs, marcona almonds,
aged balsamic, rosemary crostini
- WHITE TRUFFLE & FONTINA ARANCINI 14-

spicy red chili aioli, chickpea purée
- BAKED CLAMS 18-

sicilian oregano, lemon, white wine
- GRILLED OCTOPUS 29-

chorizo, cannelloni beans,
calabrian chilies, lemon oil
- CORNMEAL CRUSTED
ARTICHOKE HEARTS 15-

lemon roasted garlic aioli
- CALAMARI FRITTI 19-

lemon caper aioli, marinara
- LEMON PESTO HUMMUS 15-

crispy chickpeas, warm sardinian flatbreads,
cucumber, baby carrots
- FONDUE 16-

birra moretti rosso, fontina, gruyère, gouda,
warm onion baguette, apples, grapes
- BAKED SPINACH & ARTICHOKE DIP 15-

warm potato crisps
- MEATBALL SLIDERS 16-

shaved reggiano
- LOBSTER SLIDERS 24-

prosciutto, arugula, oven dried tomatoes
- MUSSELS CRISPY ARTICHOKEs 23-

lemon white wine garlic
- MUSSELS NDUJA 23-

fennel, crispy potatoes, tomato sugo
- MEATBALLS, CREAMY RICOTTA 14-

birra toasted country bread
- MARINATED SEAFOOD SALAD 21-

shrimp, calamari, octopus,
roasted red peppers, evoo
- FRESH MOZZARELLA, TOMATO CRUDO 18-

tomato confit, basil, evoo

ITALIAN NACHOS 16-

warm house made potato chips,
smoked pancetta, hot vinegar peppers,
gorgonzola fonduta

add diced grilled chicken \$8-, chicken milanese \$9-

DINNER MENU

-PIZZA NAPLES-

* Gluten Free Pizza Available \$5 additional

- PROSCIUTTO DI PARMA WHITE PIE, 23.

sun-dried cherries, aged balsamic
- MARGHERITA, 19.

tomato, basil, mozzarella
- SAUSAGE & BROCCOLI RABE, 22.

creamy ricotta
- MEATBALL, 22.

ragu sauce, mozzarella
- FIVE MUSHROOM TRUFFLE, 21.

creamy ricotta, white truffle
- AUTUNNO, 23.

pancetta, pear, caramelized onions, fontina
- DIAVLA, 23.

calabrian chili tomato sauce, pepperoni,
burrata, basil
- SPICY ALA VODKA, 22.

sausage, fresh mozzarella
- BIANCO, 21.

ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula
- PESTO, 22.

mozzarella, ricotta, basil & arugula pesto,
onions, pistachios
- P.E.C, 23.

pancetta, egg, truffle parmesan, ricotta

-PASTA-

* Gluten Free Pasta Available \$2 additional

- RIGATONI ALA VODKA 26-

crumbled sausage, shaved reggiano
- RIGATONI RAGU NOVITÁ 29-

meatballs, pork, braised veal & sausage,
basil ricotta
- PENNE & CHICKEN CAPRESE 26-

fresh mozzarella, tomatoes & basil
- CAVATELLI, SWEET & SPICY SAUSAGE 26-

broccoli rabe, toasted pine nuts
- TAGLIATELLE 25-

forest mushrooms, porcini, marsala wine,
mascarpone, parmigiano
- RADIATORE BOLOGNESE 27-

braised beef short rib, baby sausage meatballs,
cracked pepper mascarpone
- PAPPARDELLE, MAINE LOBSTER 31-

asparagus, leeks, black pepper truffle cream

- BLACK LINGUINE, CHARRED OCTOPUS 31-

calabrian style, guanciale pancetta,
chilies, crispy capers
- FRUTTI DI MARE FRA DIAVOLO 32-

black linguine, jumbo shrimp,
lobster, mussels, clams, calamari
- CRAB & CORN RISOTTO 31-

toasted pistachio, tomato confit

-INSALATE-

Add Grilled Chicken (\$8-), Milanese Chicken (\$9-), Baby Shrimp (\$10-)
3 Firecracker Jumbo Shrimp (\$12-), Herb Roasted Salmon Filet (\$15-)

- WILD ARUGULA 17-

poached pears, sun dried cherries, gorgonzola,
spiced pecans, honey balsamic
- ROMAINE HEARTS 16-

creamy rosemary caesar, focaccia croutons
- SUNDAY SALAD 18-

chopped iceberg, soppressata, salami, provolone,
chickpeas, castelvetrano olives,
heirloom tomatoes, red wine vinaigrette
- CHICKEN MILANESE 26-

arugula, oven dried tomatoes, white beans,
prosciutto, parmigiano reggiano

-PESCE-

- NORWEGIAN SALMON 39-

corona beans, broccoli rabe, tomato conserva,
calabrian romesco
- JUMBO SHRIMP SCAMPI 34-

crispy guanciale pancetta,
asparagus & corn risotto
- HOKKAIDO SEA SCALLOPS 39-

cauliflower purée, brussels sprouts,
hazelnuts, apple mostarda
- BRANZINO ALA PLANCHA 39-

fingerling potatoes, smoked pancetta,
littleneck clams, tarragon sweet corn velouté

-CARNE-

- CHICKEN PARMIGIANO 30-

spaghetti pomodoro, fresh mozzarella, pecorino
pesto (ala vodka style upon request)
- ROASTED CHICKEN 32-

lemon pepper mashed potatoes, broccoli rabe,
roasted chestnuts, rosemary jus
- MARINATED SKIRT STEAK 49-

pesto whipped potatoes, roasted oyster
mushrooms, basil béarnaise
- BAROLO BRAISED BEEF SHORT RIB 37-

primo sale pecorino polenta, sautéed spinach,
nero d'avola demi
- FIRE ROASTED PORK CHOP 38-

rosemary potatoes, grilled zucchini,
burnt orange marsala jus, pistacchio gremolata

-SIDES-

- CREAMY FONTINA POLENTA 10-

TRUFFLE GARLIC
PARMESAN FRIES 10-
- ROASTED CORN, PANCETTA,
ASPARAGUS RISOTTO 14-

BROCCOLI RABE 14-
- SAUTÉED SPINACH 12-

PESTO WHIPPED POTATOES 10-
- BRUSSELS SPROUTS 14-