

STARTERS

WOOD OVEN GARLIC BREAD	5
with herbed garlic butter	
CHEESE & MEAT BOARD	20
artisanal selection, seasonal accompaniments	
WOOD OVEN MEATBALLS	14
artisan ricotta, tomato sauce, parmigiano-reggiano, basil, garlic bread	
24-HOUR BRINE BERKSHIRE RIBS	18
sage-black pepper glaze, house giardiniera	
CRISPY FRIED CALAMARI	12
arugula, sweet peppers, saffron aioli	
CAST IRON SKILLET CRAB DIP	13
jumbo lump crab, béchamel sauce, bell peppers, old bay, pizza triangles	
TUNA CRUDO	15
cucumber salsa, dill, tarragon, parsley, creamy chickpea purée, sea salt crackers	
SEARED SCALLOPS	14
golden potato "chowder," oil-cured black olives, lemon, thyme	
CHARCOAL-GRILLED SHRIMP	14
fennel pollen, warm tomato vinaigrette, picholine olives	
CHARCOAL-GRILLED SPANISH OCTOPUS	16
chimichurri, crispy polenta croutons, pickled red onion	
WOOD OVEN-ROASTED CAULIFLOWER	12
romesco, almonds, parmigiano-reggiano	
ROASTED BEETS	14
mixed greens, mascarpone, pistachio, fresh herbs	

SALADS

CAESAR SALAD	12
romaine hearts, garlic croutons, anchovies, classic caesar dressing, shaved parmigiano-reggiano	
HEARTH WEDGE SALAD	16
boston lettuce, bacon, red onion, apple, blue cheese, pepitas, bacon vinaigrette	
ITALIAN FARMHOUSE SALAD	15
mixed greens, prosciutto cotto, shaved fennel, radish, soft-boiled egg, castelrosso cheese, red wine vinaigrette	

PASTAS

SPAGHETTI	20
flaked smoked trout, calabrian chile, lemon, capers, fresh oregano, capers, white wine brodo	
SCAMPI	20
shrimp, garlic, shallot, mafalde pasta, white wine, parmigiano-reggiano, fresh herbs	
BUCATINI	20
pancetta, truffle, cracked black pepper, pecorino	
RIGATONI & MEATBALLS	20
tomato sauce, ricotta, basil, parmigiano-reggiano	
RICOTTA GNOCCHI	21
charred heirloom tomato, pulled chicken ragout, marsala wine, ricotta salata	
ARTISAN RICOTTA RAVIOLI	21
duck cacciatore, porcini mushroom, duck-tomato brodo	

CHARCOAL GRILLED BURGER	15
fresh ground chuck, fontina, lettuce, tomato, calabrian-chile aioli, brioche bun, fries	
ADD ONs	2
caramelized onions, mushrooms, blue cheese, soppressata, bacon	

CHEF SPECIALS

ROASTED MUSHROOM RISOTTO	18
parmigiano-reggiano, wood-grilled cabbage heart, pistachio, curry-spiced squash brodo	
OLD SCHOOL CHICKEN PARMIGIANA	18
breaded chicken breast, mozzarella, tomato sauce, fresh basil, parmigiano-reggiano, spaghetti	
CHARCOAL-GRILLED GOLDEN TILE FISH	25
heirloom tomato, grilled ciabatta panzanella salad, chimichurri, chardonnay vinegar	
CRISPY SKIN BRANZINO	27
garlicky sautéed escarole, lemon, charcoal-roasted fingerling potatoes, warm pancetta dressing	
WOOD-GRILLED LAMB LEG STEAK	28
sardinian couscous, sweet pumpkin, golden raisins, olives, pine nuts, rosemary, lemon-dressed arugula, beaujolais jus	
CHARCOAL-GRILLED BISTRO STEAK	28
baked gigante beans "italiano" casserole, garlicky sautéed escarole, sweet-and-sour sauce, parmigiano-reggiano bread crumbs	

WOOD OVEN PIZZAS (12")

*pizzas may arrive at different times than other courses; thank you for understanding

CLASSIC CHEESE	16
tomato sauce, mozzarella	
MARGHERITA	16
fresh mozzarella, basil	
MUSHROOM	16
truffle, leek, mustard scented béchamel, herbs, mozzarella	
GARLIC-RICOTTA	16
roasted garlic, rapini, mozzarella	
FIG & BACON	16
caramelized onion, smoked mozzarella	
MEATBALL	18
fresh mozzarella, tomato sauce, basil	
SOPPRESSATA	18
tomato sauce, thyme, calabrian chiles, mozzarella	
ITALIAN SAUSAGE	18
bell peppers, tomato sauce, lemon oil, mozzarella	
PEAR & PROSCIUTTO	20
crème fraîche, smoked mozzarella, pistachio, raw honey	
ADD ONs	2
sausage, pepperoni, prosciutto, soppressata, anchovy, mushrooms, black olives, peppers, onions, calabrian chiles	



DINNER

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness.