

APPETIZERS

- warm marinated olives, chunks of parmesan, aged balsamic 11
- grass fed beef meatballs, tomato sauce, parmesan polenta 18
- crispy squid, herb aioli, arrabbiata sauce, lemon 19
- eggplant parmigiana, tomato sauce, basil 17
- smoked country ham, clementine mostarda, pickled turnips, focaccia crostini 18

SALADS

- baby greens, radish, sherry shallot vinaigrette 15
- caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 18
- iceberg wedge, guanciale, celery, walnuts, gorgonzola tarragon ranch 19
- organic lacinato kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18
- escarole, fennel, smoked scamorza, warm olive vinaigrette 19

PIZZA

crispy flatbread style, 12.5" x 9" / gluten free available +4

- margherita** mozzarella, tomato, oregano, basil 17
- caprina** fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle 19
- speziata** spicy soppressata, tomato, mozzarella, calabrian chili honey 18
- panuozzo** sausage, tomato, crushed red pepper, mozzarella 18

Split Plate Charge + 2.50

PASTAS

gluten free available +3

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 25

smoked ricotta cavatelli, butternut squash, brown butter, sage, pumpkin seeds 28

rigatoni, sausage, peas, cream, spicy tomato 27

fusilli col buco, bolognese, stracchino 28

linguine alla vongole, middleneck clams, garlic, white wine, urfa, parsley 29

MAIN DISHES

slow baked salmon, polenta di riso, trevisano radicchio, saba 36

classic chicken parmesan, linguine, tomato, basil 32

pan seared trout, fingerling potatoes, broccoli rabe, chervil beurre blanc, almonds 38

grilled 14oz ribeye steak, rosemary fries, herb aioli 45

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 28

SIDES

broccoli rabe, garlic, chili jam 11

escarole, alubia beans, garlic, chili flake 11

parmesan polenta 11

rosemary fries, herbed aioli 10