

**FORMAGGI**

3 FOR \$16 - 5 FOR \$25

PARMIGIANO REGGIANO  
 ROBIOLA  
 TALEGGIO  
 PECORINO DI FOSSA  
 CACIO AL TARTUFO  
 GORGONZOLA  
 ASIAGO PRESSATO

**BOARDS****SALUMI**

\$8 EACH - 3 FOR \$20

SOPRESSATA  
 GENOA SALAMI  
 SPECK  
 PROSCIUTTO DI PARMA

**BRUSCHETTE**

\$4 EACH - 4 FOR \$14

TOMATO, MOZZARELLA & BASIL  
 RICOTTA FRESCA & BASIL PESTO  
 CAPONATA & GOAT CHEESE  
 BURRATA & RED PEPPER (+\$1)  
 MASCARPONE & CLOVER HONEY  
 (WITH STRAWBERRIES +\$1)

**VERDURES**

\$5 EACH - 3 FOR \$14

MARINATED OLIVES  
 EGGPLANT CAPONATA  
 ROASTED BEETS & PECORINO

**SMALL PLATES****ZUPPA 8**

CHICKEN MINESTONE

**WOOD FIRED RICOTTA 8**

SERVED WITH TOASTED BREAD

**ARANCINI 9**

RISOTTO BALLS OF THE DAY

**CHICKEN SPIEDINI 10**

ZUCCHINI, EGGPLANT &amp; ONION SKEWERS

**TRUFFLED CREAMY POLENTA 10**

WITH PORCINI &amp; CRIMINI MUSHROOMS

**MEATBALLS 10**

SAN MARZANO TOMATO &amp; PARMIGIANO

**FRIED CALAMARI 11**

TOMATO SAUCE &amp; SPICY AOILI

**WOOD FIRED****ROSEMARY WINGS 11**

BLUE CHEESE DIPPING SAUCE

**SHRIMP SCAMPI 13**BUTTER, GARLIC, PEPPERONCINI  
WITH TOASTED BREAD**MARKET SIDES**

2 FOR \$12

**TRUFFLE FRIES 6****SAUTEED SPINACH 6**

GARLIC, OLIVE OIL

**SAUTEED BROCCOLI RABE 7**

GARLIC, OLIVE OIL, LEMON JUICE

**SAUTEED ASPARAGUS 7**

GARLIC, PARMIGIANO

**ROASTED CAULIFLOWER 7**

SHALLOTS, PARMIGIANO

**ROASTED BRUSSELS SPROUTS 7**

PANCETTA, BALSAMIC REDUCTION

**MASHED POTATOES 6****GRILLED VERDURA 8 (+\$2)**ZUCCHINI, EGGPLANT, TOMATO,  
ROASTED RED PEPPER**INSALATE****MESCLUN GREENS** TOMATO, BEETS, RICOTTA SALATA.....10**CAESAR** HOUSEMADE CROUTONS, SHAVED PARMIGIANO.....10**ARUGULA** SHAVED PARMIGIANO, PICKLED ONION.....11**ENDIVE** WATERCRESS, MESCLUN, PEAR, GORGONZOLA, WALNUTS.....11**BURRATA** ARUGULA, GRAPE TOMATO, ROASTED RED PEPPER.....13

ADD GRILLED CHICKEN \$5

**PIZZA**

FORNO A LEGNA - WOOD FIRED OVEN

**MARGHERITA** SAN MARZANO TOMATO, MOZZARELLA, BASIL.....14**MEATBALL** SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, THYME.....15**BRUSSELS SPROUTS** MOZZARELLA, PANCETTA, PARMIGIANO.....15**RUCOLA** SAN MARZANO TOMATO, MOZZARELLA, CHERRY TOMATO, ARUGULA...15**PUGLIESE** MOZZARELLA, SAUSAGE, BROCCOLI RABE, OLIVES, CHERRY TOMATO.....15**TARTUFO** TRUFFLE CREAM, TRUFFLE OIL, MUSHROOM, SPECK (SMOKED PROSCIUTTO).....16**VERDURE** SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, MUSHROOM,  
SPINACH, ROASTED RED PEPPERS, OLIVES.....16**PARMA** SAN MARZANO TOMATO, MOZZARELLA, PROSCIUTTO, PARMIGIANO, ARUGULA...16**AMATRICIANA** SAN MARZANO TOMATO, MOZZARELLA, PANCETTA, RED ONIONS,  
CHILI FLAKES, BASIL.....16**PASTA****SPAGHETTI POMODORO** SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO.....14**FUSILLI PISELLI** SAN MARZANO TOMATO, CREAM, GREEN PEAS.....14**ORECCHIETTE** PORK & FENNEL SAUSAGE, BROCCOLI RABE, BASIL PESTO.....15**LINGUINE VONGOLE** LITTLE NECK CLAMS, WHITE WINE, OLIVE OIL, CHILI FLAKES,  
CHERRY TOMATO.....15**PASTA FRESCA**

FATTA IN CASA - MADE IN HOUSE

**HOUSE-MADE RAVIOLI** EGGPLANT, RICOTTA IN SPICY TOMATO SAUCE.....15**HOUSE-MADE GNOCCHI** SAN MARZANO TOMATO, CHERRY TOMATO.....15**HOUSE-MADE PAPPARDELLE** BRAISED PORK RAGU, PARMIGIANO.....16**FARMHOUSE LASAGNE** WITH BEEF & VEAL BOLOGNESE RAGU.....16**SECONDI ENTREE****WOOD FIRED FREE-RANGE CHICKEN** BROCCOLI RABE, OLIVES.....20**GRILLED SALMON** SAUTEED SPINACH, EGGPLANT CAPONATA.....22**CHICKEN MILANESE** BREADED CHICKEN BREAST ON ARUGULA AND CHERRY  
TOMATO SALAD, LEMON DRESSING.....19**ROASTED BRANZINO** FENNEL SALAD & MASHED POTATOES.....23**NEW YORK STRIP** TRUFFLE FRIES, WATERCRESS, BAROLO REDUCTION.....28

SOME DISHES REQUIRE EXTRA COOKING TIME, WE APPRECIATE YOUR PATIENCE

"PLEASE LET US KNOW OF ANY FOOD RESTRICTIONS YOU MAY HAVE"

"CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"