

FORMAGGI

3 FOR \$16 - 4 FOR \$20

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

**BORADS
SALUMI**

\$8 EACH - 3 FOR \$20

SOPRESSATA
GENOA SALAMI
SPECK
PROSCIUTTO DI PARMA

BRUSCHETTE

\$4 EACH - 4 FOR \$15

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

VERDURES

\$6 EACH - 3 FOR \$16

MARINATED OLIVES
EGGPLANT CAPONATA
ROASTED BEETS & PECORINO

INSALATE

MESCLUN GREENS TOMATO, BEETS, RICOTTA SALATA..... 11
CAESAR HOUSEMADE CROUTONS, SHAVED PARMIGIANO..... 12
ARUGULA SHAVED PARMIGIANO, PICKLED ONION..... 12
ENDIVE WATERCRESS, MESCLUN, PEAR, GORGONZOLA, WALNUTS..... 12
BURRATA ARUGULA, GRAPE TOMATO, ROASTED RED PEPPER..... 14

ADD GRILLED CHICKEN \$5

SMALL PLATES

ZUPPA 8
CHICKEN NOODLE

WOOD FIRED RICOTTA 9
SERVED WITH TOASTED BREAD

ARANCINI 10
RISOTTO BALLS OF THE DAY

TRUFFLED CREAMY POLENTA 10
WITH PORCINI & CRIMINI MUSHROOMS

MEATBALLS 12
SAN MARZANO TOMATO & PARMIGIANO

FRIED CALAMARI 12
TOMATO SAUCE & SPICY AOILI

WOOD FIRED
ROSEMARY WINGS 12
BLUE CHEESE DIPPING SAUCE

SHRIMP SCAMPI 13
BUTTER, GARLIC, PEPPERONCINI WITH TOASTED
BREAD

PIZZA
FORNO A LEGNA - WOOD FIRED OVEN

MARGHERITA SAN MARZANO TOMATO, MOZZARELLA, BASIL..... 15
MEATBALL SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, THYME..... 16
BRUSSELS SPROUTS MOZZARELLA, PANCETTA, PARMIGIANO..... 16
RUCOLA SAN MARZANO TOMATO, MOZZARELLA, CHERRY TOMATO, ARUGULA..... 16
PUGLIESE MOZZARELLA, SAUSAGE, BROCCOLI RABE, OLIVES, CHERRY TOMATO..... 16
TARTUFO TRUFFLE CREAM, TRUFFLE OIL, MUSHROOM, SPECK (SMOKED PROSCIUTTO)..... 17
VERDURE SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, MUSHROOM, SPINACH, ROASTED
RED PEPPERS, OLIVES..... 16
AMATRICIANA SAN MARZANO TOMATO, MOZZARELLA, PANCETTA, RED ONIONS, CHILI FLAKES,
BASIL..... 16

PASTA

SPAGHETTI POMODORO SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO..... 16
FUSILLI PISELLI SAN MARZANO TOMATO, CREAM, GREEN PEAS..... 16
ORECCHIETTE PORK & FENNEL SAUSAGE, BROCCOLI RABE, BASIL PESTO..... 16
LINGUINE VONGOLE LITTLE NECK CLAMS, WHITE WINE, OLIVE OIL, CHILI FLAKES,
CHERRY TOMATO..... 16

PASTA FRESCA
FATTA IN CASA

HOUSE-MADE RAVIOLI EGGPLANT, RICOTTA IN SPICY TOMATO SAUCE..... 17
HOUSE-MADE GNOCCHI SAN MARZANO TOMATO, CHERRY TOMATO..... 17
HOUSE-MADE PAPPARDELLE BRAISED PORK RAGU, PARMIGIANO..... 18
FARMHOUSE LASAGNE WITH BEEF & VEAL BOLOGNESE RAGU..... 17

SECONDI ENTREE

WOOD FIRED FREE-RANGE CHICKEN BROCCOLI RABE, OLIVES..... 22
GRILLED SALMON SAUTEED SPINACH, EGGPLANT CAPONATA..... 23
CHICKEN MILANESE BREADED CHICKEN BREAST ON ARUGULA AND CHERRY TOMATO
SALAD, LEMON DRESSING..... 20
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"

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