

SALUMI E FORMAGGI

CHEF SELECTION OF 3 SALUME & 3 FORMAGGI \$36

FORMAGGIO

3 FOR \$18 - 5 FOR \$26

PARMIGIANO REGGIANO
PECORINO DI FOSSA
CACIO AL TARTUFO
DOP GORGONZOLA DULCE
ASIAGO PRESSATO

SALUMI

\$8 EACH - 3 FOR \$20

SOPPRESSATA
GENOA SALAMI
SPECK
PROSCIUTTO DI PARMA

SMALL PLATES

MARINATED OLIVES 7

BURRATA 13

RED AND YELLOW CHERRY TOMATOES,
WOOD FIRED FLAT BREAD

ARANCINI 11

RISOTTO BALLS OF THE DAY

MEATBALLS 12

SAN MARZANO TOMATO & PARMIGIANO

WOOD FIRED

ROSEMARY WINGS 12

BLUE CHEESE DIPPING SAUCE

SHRIMP SCAMPI 13

FRIED CALAMARI 13

SAN MARZANO TOMATO SAUCE

MARKET SIDES

2 for \$14

TRUFFLE FRIES 7

SAUTEED SPINACH 7

GARLIC, OLIVE OIL

SAUTEED BROCCOLI RABE 8

GARLIC, OLIVE OIL, LEMON JUICE

ROASTED CAULIFLOWER 8

SHALLOTS, PARMIGIANO

ROSEMARY NEW POTATOES 7

MASHED POTATOES 8

ROASTED BRUSSEL SPROUTS

W/ PANCETTA & BALSAMIC

REDUCTION 8

INSALATE

MESCLUN GREENS TOMATO, BEETS, RICOTTA SALATA 11

CAESAR HOUSEMADE CROUTONS, SHAVED PARMIGIANO 12

ARUGULA SHAVED PARMIGIANO, PICKLED ONION, LEMON DRESSING 12

ENDIVE WATERCRESS, MESCLUN, PEAR, CRUMBLLED BLUE CHEESE, WALNUTS 13

ADD GRILLED CHICKEN (\$5) GRILLED SALMON (\$11)

Pizza

FORNO A LEGNA - WOOD FIRED OVEN

MARGHERITA SAN MARZANO TOMATO, MOZZARELLA, BASIL 15

MEATBALL SAN MARZANO TOMATO, MOZZARELLA, PARMIGIANO, THYME 17

RUCOLA SAN MARZANO TOMATO, MOZZARELLA, CHERRY TOMATO, ARUGULA 17

TARTUFO TRUFFLE CREAM, TRUFFLE OIL, MUSHROOM, SPECK (SMOKED PROSCIOUTTO) 18

AMATRICIANA SAN MARZANO TOMATO, MOZZARELLA, PANCETTA, RED ONIONS,
CHILI FLAKES, BASIL 18

BRUSSEL SPROUTS MOZZARELLA, PANCETTA, PARMIGIANO 17

VERDURE SAN MARZANO TOMATO, MOZZARELLA, MUSHROOMS, SPINACH,
ROASTED RED PEPPER, OLIVES 17

PASTA

SPAGHETTI POMODORO SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO 17

PENNE PISELLI SAN MARZANO TOMATO, CREAM, GREEN PEAS 17

LINGUINI VONGOLE LITTLE NECK CLAMS, WHITE WINE, OLIVE OIL, CHILI FLAKES 18

ORECCHIETTE PORK & FENNEL SAUSAGE, BROCCOLI RABE, BASIL PESTO 18

FUSILLI BOLOGNESE VEAL AND BEEF RAGU, PARMIGIANO REGGIANO 18

PASTA FRESCA

HOUSE - MADE LASAGNE WITH BEEF & VEAL BOLOGNESE RAGU 18

HOUSE - MADE PAPARDELLE BRAISED PORK RAGU, PARMIGIANO 18

HOUSE - MADE GNOCCHI SAN MARZANO TOMATO, CHERRY TOMATOES 18

SECONDI ENTREE

WOOD FIRED FREE-RANGE CHICKEN BROCCOLI RABE, OLIVES 22

GRILLED SALMON SAUTEED SPINACH, ROSEMARY NEW POTATOES 23

CHICKEN MILANESE BREADED CHICKEN BREAST, ARUGULA & CHERRY TOMATO
SALAD, LEMON DRESSING 21

ROASTED BRANZINO FENNEL SALAD & MASHED POTATOES 24

HANGER STEAK TRUFFLE FRIES, ARUGULA SALAD 25

SOME DISHES REQUIERE EXTRA COOKING TIME, WE APPRECIATE YOUR PATIENCE