

## APPETIZERS & SOUP

stracciatella soup, chicken broth, kale, eggs, parmesan cheese 14  
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 20  
eggplant parmigiana, tomato sauce, basil 18  
roasted baby carrots, spiced yogurt, calabrian chili honey, pistachio sesame crumble 18

## SALADS

baby greens, sherry shallot vinaigrette 15  
caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 19  
chopped antipasto, romaine, provolone, genoa salami, peas, asparagus, pickled peppers, italian dressing 19  
organic lacinato kale salad, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 19

## PIZZA

crispy flatbread style, 12.5" x 9" / gluten free available +4  
margherita: mozzarella, tomato, oregano, basil 18  
caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 20  
cipolla: bacon, red onion, olives, tomato, mozzarella 19  
panuozzo: sausage, tomato, crushed red pepper, mozzarella 19

*Full Wine List Available.*

*Split Plate Charge + 2.50*

*Please inform us of any dietary allergies.  
Parties of 6+ | 20% gratuity automatically added to check.  
Special events and off-premise catering available for any occasion.*

# PASTA & RISOTTO

*gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 26

smoked ricotta cavatelli, peas, shallot confit, brown butter, mint,

pea tendrils 28

rigatoni, sausage, peas, cream, spicy tomato 28

fusilli col buco, leeks, prosciutto, egg yolk, pecorino romano 28

mafaldine, mushroom bolognese, marjoram, chili oil 28

linguine, wild gulf shrimp, garlic, jalapeño, tomato sauce 30

risotto, preparation changes daily P/A

# MAIN DISHES

faroe island salmon, english pea puree, herbed farro, blistered snap peas, lemon zest 36

classic chicken parmesan, linguine, tomato, basil 32

seared duck breast, black caviar lentils, baby carrots, spring onion

salsa verde 40

grass fed aged rib eye steak (14 oz), rosemary fries, herb aioli 46

half roasted cauliflower, toasted chickpea puree, oyster mushrooms, hazelnut relish 26

# SIDES 10

grilled asparagus, charred leek aioli

herbed farro

blistered snap peas, smoked ricotta

parmesan polenta

rosemary fries, herbed aioli

*Our local, organic farmers that provide us with products are the following:  
Flowering Sun Ecology, Hepworth Farms, Little Leaf Farms, Veritas Farms, Joe  
Jurgielewicz & Son*