

## 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
- grilled local sourdough, roasted stone fruit, ricotta, shaved country ham 18

## SALADS

- baby greens, sherry shallot vinaigrette 15
- caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 18
- green goddess wedge, iceberg, sundried peppers, crispy prosciutto, sunflower seeds 19
- organic lacinato kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18

## 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 oil 19
- cipolla** bacon, red onion, olives, tomato, mozzarella 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 24

smoked ricotta cavatelli, sungold tomatoes, shallot confit, brown butter, basil 28

rigatoni, sausage, peas, cream, spicy tomato 26

fusilli col buco, roasted zucchini, prosciutto, egg yolk, pecorino romano 28

mafaldine, mushroom bolognese, marjoram, chili oil 27

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

## MAIN DISHES

faroe island salmon, corn pudding, heirloom cherry tomato vinaigrette 36

classic chicken parmesan, linguine, tomato, basil 30

seared duck breast, summer succotash, white bean puree, jus 38

grass fed aged rib eye steak (14 oz), rosemary fries, herb aioli 45

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

## SIDES 10

roasted corn, charred leek aioli

blistered haricots verts, chili jam

parmesan polenta

rosemary fries, herbed aioli