



Spuntini

Small plates. Italian tapas or snacks.

Order a few for sharing at the table before your pasta & entrée

- Arancini** Arborio rice fritters with mozzarella, tomato confit & basil 7
- Chickpea Fritters** Deep fried chickpea fritters & date compote 7
- Polpette** Beef, pork & ricotta meatballs, pomodoro & soft polenta 9
- Cauliflower** Crispy cauliflower with pinenuts, currants & red wine vinegar agrodolce 8
- Crudo** Yellow fin tuna with citrus zest, wild fennel pollen, sea salt & extra virgin olive oil 11
- Vitello Tonnato** Slow roasted sliced veal with pickled red onion & a tuna and caper aioli 9
- Pork Belly** Confit pork belly, spicy red cabbage salad with thai chile pepper and cilantro 10
- Crostino** Whole milk ricotta, black mission figs & chestnut honey 8
- Baccala** Potato and house-made salt cod fritters with lemon-caper aioli 7
- Bruschetta** Sautéed shrimp, white beans, tomato & rosemary over grilled ciabatta 10
- Formaggi** Assortment of cheeses with seasonal accoutrements 12
- Pizzetta** Crispy, thin crust pizza with pancetta, wild mushrooms & shaved parmigiano 12

Salad

- Arugula Salad** Wild arugula, prosciutto, manchego, almonds, dates & sherry vinaigrette 11

Pasta

All pasta are handmade in our kitchen daily

Pasta below are sized as an appetizer or mid-course. Entrée size is available.

- Tagliatelle ai Funghi** Hen of the woods mushrooms, black truffle, shaved parmigiano & soft-poached egg 12
- Ravioli** Ravioli of swiss chard and ricotta with braised artichokes, basil & preserved lemon 12
- Tagliatelle alla Bolognese** Tagliatelle with a veal, pork & pancetta ragu & parmigiano reggiano 12
- Chestnut Pappardelle** Chestnut pasta, butternut squash, roasted chestnuts, pears, sage & parmigiano 13
- Garganelli** Red wine braised duck, dried cherries, pine nuts & Tuscan kale 13
- Pappardelle al Cinghiale** Pappardelle tossed with a wild boar, porcini mushroom & rosemary sugo 13
- Chitarra all'Arragosta** Square-cut spaghettini, lobster, garlic, peperoncini, herbs & pangrattati 14

Entrées

- Scallops** Seared sea scallops with pancetta, roasted beets, beluga lentils & grainy mustard vinaigrette 26
- Swordfish** Grilled swordfish, eggplant caponata, black olives, artichokes & gigande beans 24
- Rabbit** Roasted rabbit loin wrapped in pancetta over soft polenta with a green apple & cranberry mostarda 24
- Lamb Loin** Roasted saddle of lamb with braised fennel & parmigiano gratin 27
- Duck** Moulard duck breast with roasted brussels sprouts, butternut squash and vin cotto 25
- Sirloin** Slow roasted sirloin with herb pesto, grilled red onion and roasted potatoes 30

Sides

- Roasted Potatoes** Fingerling potatoes, grilled red onion, rosemary, sea salt & olive oil 6
- Broccoli Rabe** Sautéed with garlic & crushed red pepper 6
- Polenta** Soft polenta with parmigiano reggiano 6
- Brussels Sprouts** Pan-roasted brussels sprouts with housemade pancetta 7
- Funghi Trifolati** Sautéed wild mushrooms with garlic and parsley 7

*Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consumer Advisory: Eating raw or undercooked food may be hazardous to your health

*20 % Gratuity added to parties of 6 or more