



## ANTIPASTI

**straciattella** / italian eggdrop soup, parmesan, black pepper \$6

**fava bean salad** / pecorino di pienza, frissé, tarragon vin \$9

**roasted beets** / arugula, blood orange, gorgonzola, pistachio oil \$8

**mista** / organic local greens, endive, radicchio, crimini, aged balsamic \$7

**cesare** / romaine hearts, parmesan, anchovy \$7

**mozzarella** / polenta crusted bufala mozzarella, tomato conserva, arugula, pesto, saba \$12

**carpaccio** / beef, baby arugula, roasted garlic, parmesan, egg, ceci \$10

**cozze** / mussels, roasted garlic, fennel, sambuca, tomatoes, white wine \$11

**fritto misto** / calamari, prawns, cod, lemon, capers, parsley \$12

**calamari** / grilled, pannelle, roasted tomato, pine nuts, limoncello vin \$9

**salumi e formaggi** / italian cured meats and artisanal cheeses \$16

## PASTA / RISOTTO

**cappellini** / fresh tomato, basil, parmesan \$15

**spaghettini** / veal and pork meatballs, bufala mozzarella, red wine, san marzano tomato sauce \$19

**orecchiette** / fennel sausage, rabe, evoo, chili \$18

**pappardelle** / veal, pork, beef, tomato, white wine and pancetta ragu, house made ricotta \$19

**garganelli** / carbonara, guanciale, pecorino, black pepper, egg \$19

**ravioli** / roasted butternut squash, pecans, brown butter, sage \$16

**agnolotti** / short rib, natural jus, grana padano \$18

**risotto** / crimini mushrooms, saba, pinenuts \$18

**gnocchi** / potato dumplings, pancetta, morels, sage, pecorino \$16

## SECONDI

**saltimbocca** / heritage pork tenderloin, prosciutto, sage, rabe \$24

**ippoglosso** / pan roasted halibut, spring vegetable minestrone \$24

**coniglio** / braised rabbit, tomatoes, mushrooms, kalamata olives, mascarpone polenta \$26

**pollo al mattone** / brick pressed grilled young chicken, peperonata, crispy pecorino potatoes \$19

**bisteca** / grilled c.a.b. flat iron steak, tuscan white beans, salsa verde \$22

**vitello** / grilled veal chop, local chard, maitake mushrooms, cipollini agrodolce \$26

**capesante** / seared georges bank scallops, spring pea and artichoke risotto \$27

**Executive Chef: Matt Swickerath**