

PIATTI

DINNER

ANTIPASTI

MOZZARELLA

House-Made Mozzarella, Red Beet Puree, Roasted Candy Beets, Sicilian Fior di Sale, Aged Balsamic Reduction & Mint Oil 13

TONNO

Pistachio Crusted Seared Ahi Tuna, Apple Caponata, Hydroponic Watercress & Organic Sicilian E.V.O.O. 14.5

BURRATA E PROSCIUTTO

Burrata Cheese, 18 mo. Aged Prosciutto di Parma, Vanilla Poached Pears, Sicilian Fior di Sale, Saba & E.V.O.O. 14

BRUSCHETTA TOSCANA

Grilled Pugliese Bread w. Slow Braised Niman Ranch Pulled Pork, Roasted Bell Peppers & Smoked Mozzarella 11.5

CALAMARI E VERDURE

Semolina Fried Calamari, Zucchini & Carrots w. Mediterranean Sauce 11.5

FORMAGGI

Assorted Italian Cheese Plate, Chef's Marmalade, Mostarda di Cremona & House-Made Grissini 15

INSALATE E ZUPPA

ZUPPA DEL GIORNO

Seasonal Soup of the Day 4.5/6.5

RADICCHIO

Red Beets, Radicchio di Treviso, Frisee, Caciottone di Capra, E.V.O.O. & Aged Balsamic 9

MISTA

Organic Baby Mixed Greens, Candied Walnuts, Shaved Red Onion, Grana Padano Cheese & White Balsamic Vinaigrette 7.5

CAESAR

Romaine Hearts, Toasted Crostini, Grana Padano Cheese & Garlic Anchovy Dressing 7.5

PRONTI

Chopped Salad: Salami, Artichokes, Chickpeas, Roasted Red Peppers, Provolone, Green Olives, Crostini, Herb Vinaigrette & Grana Padano Cheese 8

PIZZA

MARGHERITA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, E.V.O.O. & Basil 11.5

PORCHETTA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, Radicchio di Treviso, Gorgonzola Cheese & House-Made Porchetta 13

SALSICCIA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, Spicy Rapini, House-Made Fennel Sausage, Pecorino Romano Cheese & Leccino Olives (w. pits) 13

FUNGHI

Stracciatella Cheese, Chanterelle Mushrooms, Tartufata Sauce, Trugole Cheese, Fingerling Potatoes & Parsley 14

PASTA

RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream, Citrus Gremolata & Grana Padano 9.5/15.5

PANSOTI

House-Made Pansoti Pasta Filled w. Braised Short Ribs & Porcini Mushrooms w. Butternut Squash Sauce & Toasted Pistachios 11.5/17.5

GNOCCHI

House-Made Potato Gnocchi, Broccoli Sauce, Clams, Prawns, Toasted Almonds & Gray Mullet Bottarga 13/19

BOLOGNESE

Imported Organic Spaghetti Pasta, Niman Ranch Pork & Beef Bolognese Sauce, & Grana Padano 11.5/17.5

NUVOLE

Imported Nuvole Pasta, House-Made Niman Ranch Fennel Sausage, Garlic, Onions, Rapini, Imported DOP San Marzano Tomatoes & Grana Padano 11.5/17.5

RISOTTO

Imported Carnaroli Rice Simmered w. Red Beets, Three Cheese Mousse & Chives 10.5/16.5

TAGLIATELLE

House-Made Squid Ink Tagliatelle Pasta, Stewed Baby Octopus & Parsley 11.5/17.5

LASAGNETTE

House-Made Lasagnette Pasta w. Maple Leaf Duck Ragu, Grana Padano Cheese & Parsley 12/18

SECONDI

ANATRA

Orange Marinated Grilled Maple Leaf Duck Breast, Stewed Organic Lentils w. House-Made Bacon & Radicchio di Treviso 25

SALMONE

Grilled Alaskan King Salmon, Red Beet Puree, Sautéed Organic Farro w. Butternut Squash & Leeks 26

PESCE

Seared Yellowtail Tuna Steak, Sautéed Black Venere Rice, Eggplant, Capers, Sundried Tomatoes, Basil, Sunflower Sprouts & Organic Sicilian E.V.O.O. 25

OSSOBUCO DI CERVO

Slow Braised Venison Ossobuco, Citrus Stewed Red Cabbage & Chive Potato Cake 27

VITELLO

Milk Braised Veal Short Ribs, Spinach Flan & Grana Padano Veloute 26

FILETTO

Grilled Filet of Beef, Stewed Rosemary Napa Cabbage, Black Truffle Sauce & Crispy Potatoes 32

CONTORNI

VERZE

Stewed Rosemary Napa Cabbage 5

LENTICCHIE

Stewed Organic Lentils 5

FARRO

Sautéed Organic Farro w. Butternut Squash & Leeks 5