



9.11.17

FOCACCIA

SALE & ROSMARINO 9

Fresh Rosemary, Maldon Salt, Garlic & Rosemary-Infused olive oil

PIZZA

CALZONE SPECIALE 20

Housemade Mozzarella, Sheeps Milk Ricotta, Heritage Pork Sausage, Pickled Jalapenos, Parmigiano & Topped With San Marzano Tomatoes

MARINARA 14

San Marzano Tomatoes, Sicilian Anchovies, Kalamata Olives, Garlic, Oregano & Basil

MARGHERITA 14

San Marzano Tomatoes, Housemade Mozzarella & Basil

SUMMER ORTOLANA 18

Housemade Mozzarella, Roasted Eggplant and Summer Squash, Garlic & Marinated Heirloom Cherry Tomatoes

NAPOLI 17

San Marzano Tomatoes, Housemade Mozzarella, Fresh Garlic, Sicilian Anchovies, Kalamata Olives, Oregano & Basil

CAPOCOLLO 16

San Marzano Tomatoes, Housemade Mozzarella, Hof Coppa & Basil

COPPA & CARCIOFI 18

Housemade Mozzarella, Hof Coppa, roasted spicy Artichokes & Basil

BUFALA 17

San Marzano Tomatoes, Imported Buffalo Mozzarella & Basil

PROSCIUTTO & FUNGHI 17

San Marzano Tomatoes, Housemade Mozzarella, Parmacotto Ham, Roasted Mushrooms & Basil

SALSICCIA 18

San Marzano Tomatoes, Housemade Mozzarella, Housemade Heritage pork sausage,

PIATTI DEL GIORNO

ANTIFASTI

OLIVE 6

Mixed Marinated Olives

TAGLIERE FORMAGGI 15/ SALUMI 15/ MISTO 22

Chefs Selection of cheeses or Cured Meats

WILD AGRETTI 14

Agretti w Anchovies, Capers, Lemon, Garlic & Bread crumbs

WATERMELON SALAD 13

Sugar Baby Watermelon, Cornichons, Feta, Onion & Red Wine Vin

FAVE E CICORIA 9

Fava Bean Purée, Sauteed Chicory, Peperoncino & Parmigiano

BURRATA 14

Freshly Imported Burrata, Kale Pesto & Toasted Bread

FAIRYTALE EGGPLANT 14

Roasted Fairytale Eggplant, Bufala Mozzarella & Basil Pesto

HEIRLOOM TOMATOES 13

Mixed Heirloom Tomatoes, Basil Infused Oil & Maldon Salt

PROSCIUTTO E MELONE 14

24 Months Aged San Daniele, Sweet Tuscan Cantaloupe & Mint

POLPETTA 13

Braised Grassfed Beef Meatball, White Wine & Tomatoes

SALSICCIA E RAPINI 15

Heritage Pork Sausage, Grilled Broccoli Rabe & Charred Lemon

FRITTO MISTO 15

Fried Calamari, Fish of the Day, Shrimp & seasonal Vegetables

MUSSELS 16

Peppered PEI Mussels, White Wine, Garlic & Grilled Bread

OCTOPUS 18

Grilled Octopus, Tomatoes, Red onions, Celery & spicy Olive Oil

PRIMI

SPAGHETTI ALLA CHITARRA 15

Housemade Spaghetti, Beefsteak Tomato Sauce & Parmigiano

TAGLIATELLE 18

Housemade Tagliatelle, Beef and Pork Ragù & Mushrooms

SPAGHETTI ALLE VONGOLE 18

Rustichella Spaghetti, Mixed Clams, White Wine & Parsley

SECONDI

PORK CHOP 28

Pan Roasted Heritage Pork, Watercress & Pickle Shallofs

RIBEYE MP (\$3/OZ)

Grilled Organic Steak, Yummy Peppers Confit & Spring Onions

STEELHEAD SALMON 29

Pan-Seared Salmon, Roasted Cauliflower & Grilled Zucchini.

CONTORNI E VERDURE

MARKET SALAD 10

ROASTED PERUVIAN POTATO 7

Purple Potato & Jalapeno Aioli

COLLARD GREENS 8

Shallofs, Garlic & Lemon

HEIRLOOM BABY CARROTS 7

Woodfired w/ Lebane & Sesame