

ANTIPASTI

FRITTURA MISTA	18
• fried calamari, local cod, shrimp, chillie-citrus aioli	
BRUSCHETTA PESTO E BURRATA	15
• mint and basil pesto, fresh burrata, lemon zest	
POLPETTE MEATBALLS	12
• pork meatballs, golden raisin, pomodoro sauce, parmigiano	
TORRETTA DI MELANZANE	16
• crispy eggplant, fresh burrata, balsamic glaze, basil, Parmigiano	
INSALATA	12
• mixed greens, fresh herbs, candied hazelnuts, Lambrusco vinaigrette	
POLPO	20
• grilled octopus, crushed potato, Castelvetro olives, capers, aioli	

CARNE E PESCE

SPEZZATINO	30
• braised beef short ribs, creamy polenta, wild mushroom-tomato sugo	
POLLETTO	29
• organic roasted half chicken, shiitake, pancetta, Swiss chard, fingerling potatoes	
ANATRA	35
• spiced duck breast, braised leg, swiss chard, wild mushrooms, gnocchi	
SPIGOLA	28
• pan seared Mediterranean sea bass, manila clams, couscous, tomato, tuscan kale, olives	
BISTECCA	56
• 16oz Pat la Frieda dry aged beef ribeye, roasted fingerling potatoes, cipollini onion, arugola, shaved Pecorino Sardo	

HOUSEMADE PASTA

ALL PASTA FRESH AND MADE IN HOUSE/GLUTEN FREE PASTA AVAILABLE

MALTAGLIATI	19
• large square shaped pasta, white pork ragu, nutmeg, Pecorino	
TAGLIATELLE	18
• tagliatelle, shiitake mushrooms, thyme butter sauce, Parmigiano	
PAPPARDELLE	22
• pappardelle, beef bolognese, Parmigiano	
STROZZAPRETI	26
• strozzapreti, slow-cooked rabbit legs with lemon, arugola, Pecorino	
SPAGHETTI	16
• spaghetti, San Marzano tomato sauce, basil, Parmigiano	
AGNOLOTTI	22
• ricotta filled pasta, truffle butter sauce, corn, scallion, Parmigiano	
RAVIOLI	23
• braised beef short ribs ravioli, sage butter sauce, Parmigiano	

CONTORNI / VERDURE

ADDITIONAL FOCACCIA (2 PIECES) \$2

CAVOLFIORRE	12
• roasted cauliflower, pine nuts, golden raisin	
FRIARIELLI	9
• sautéed broccoli rabe, roasted garlic, extra virgin olive oil	
CAVOLETTI	13
• crispy Brussels sprouts, capers, anchovies, Caesar Pecorino dressing	
PATATE FRITTE	7
• hand cut fries, Pecorino romano, herbs	

GRATUITY OF 20% AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE. WE ACCEPT MAX 4 CREDIT CARDS PER TABLE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS



DOLCI

BOMBOLONI	11
• warm Italian donuts, lavender infused sugar, chocolate sauce	
OLIVE OIL CAKE	9
• extra virgin olive oil, orange, pine nuts, pistachio gelato	
TIRAMISU	9
• mascarpone cream, pasteurized eggs, coffee liquor, lady fingers	
AFFOGATO	11
• fior di latte gelato, coffee liquor, espresso shot	
GELATO DEL GIORNO	10
• pick 3 flavors: crema, gianduia, fior di latte, pistachio, mixed berries	

ITALIAN AFTER DINNER DRINKS

AMARETTO DI SARONNO	11
CARDAMARO	11
FRANGELICO	11
GRAPPA DI BASSANO CAPOVILLA	15
GRAPPA STRAVECCHIA (AGED)	15
HOUSEMADE LIMONCELLO	11
MARASCHINO LUXARDO	12
SAMBUCA ROMANA (WHITE OR BLACK)	10
VECCHIA ROMAGNA BRANDY BLACK LABEL	13
VIN SANTO SANTA VITTORIA	15

AMARI 11

AMARO AVERNA	
• licorice, citrus peel and chocolate undertones	
AMARO LUCANO	
• botanical notes especially sage and elderflower	
AMARO MONTENEGRO	
• aromatic flavor, vanilla undertones	
CYNAR	
• vegetable and herbal notes	
FERNET BRANCA	
• herbal notes predominantly menthol and eucalyptus	
RUCOLINO	
• made with arugola leaves, citrus, roots and spices	
VECCHIO AMARO DEL CAPO	
• served chilled, licorice and mint predominance	

AFTER DINNER DRINKS

BENEDECTINE	13
CHARTREUSE GREEN	13
ESPRESSO MARTINI	16
FONSECA PORT WINE	12
GODIVA WHITE CHOCOLATE LIQUOR	11
GRAND MARNIER	13
MARIE BRIZARD	11
PERNOD	11

