



ANTIPASTI

- Burrata** burrata di campana, roasted red beets, strawberries, pistachio, watercress, truffle honey 19.
- Calamari Grigliata** grilled calamari steak, focaccia panzanella, cucumber, fava beans, peas, radish, lemon 16.
- Agnello** grilled lamb chops, romesco sauce, ramp salsa verde, lemon 19.
- Minestra** spring vegetable soup, green lentils, ceci and cannellini beans, orzo, basil pesto, parmesan 11.

INSALATA

- Chopped Salad** romaine, radicchio, salami, provolone, peperoncini, tomato, garbanzo beans, oregano 15.
- Baby Arugula** grilled asparagus, strawberries, pine nuts, goat cheese, aged balsamic 16.
- Mixed Lettuces** grape tomatoes, cucumber, sherry, ricotta crostini 13.
- Caesar** focaccia croutons, housemade dressing, parmesan 14.
- Italian Cobb** chicken, avocado, egg, tomatoes, crispy bacon, gorgonzola dressing 16.
- Tuscan Kale** farro, garbanzo beans, blueberries, shaved fennel, pecans, pecorino, lemon 15.

PIZZA

- Margherita** tomato, fior di latte, basil 13.
- Diavola** spicy salami, tomato, fior di latte 16.
- Sausage** housemade sausage, charred fennel, smoked mozzarella, sicilian pistachio 19.
- Mushroom** mixed mushrooms, grilled ramps, ricotta, sunny side egg, black truffle 18.
- Artichoke** parmesan fonduta, roasted artichokes, baby spinach, speck, fior di latte 17.
- Asparagus** rock shrimp, asparagus, garlic confit, 'ndjua, stracchino 19.

SANDWICHES

served with french fries

- Chicken Panini** smoked mozzarella, peperonata, basil, sourdough 16.
- Americano Burger** charred onion, house fry sauce, pickles, american cheese, sesame seed bun 18.
- Wagyu Beef** shaved rare wagyu beef, fontina fonduta, giardiniera, garlic aioli, brioche 16.
- Chicken Parmesan** parmesan crusted chicken breast, tomato, fior di latte, arugula, lemon aioli, ciabatta 17.
- Grilled Cheese** taleggio, black truffle, country bread, tomato basil soup 19.
- Salmon Burger** faroe island salmon, cabbage slaw, cucumber, pea tendrils, greek yogurt, foccacia bun 17.

PASTE

tasting portions available

- Capellini** pea tendril pesto, pine nuts, straciatella, lemon, black pepper 14/27.
- Gnocchi** rabbit ragu, gaeta olives, cherry tomatoes, pecorino, rosemary 15/29.
- Fettuccine Verdi** asparagus, wild mushroom, speck, porcini sugo, truffle, parmesan, egg yolk 15/29.
- Ravioli** bolognese and ricotta filled, plum tomato, fava beans, ricotta salata, basil 15/29.
- Gemelli** saffron infused pasta, fennel sausage, rock shrimp, sweet peas, fennel broth 17/32.

SECONDI

- Branzino** roasted branzino filet, baby spinach, butter beans, lemon caper butter 28.
- Chicken Paillard** pesto marinated chicken breast, mixed greens, asparagus, snap peas, parmesan, lemon 27.
- Stuffed Peppers** rice stuffed peppers, spinach, artichoke, plum tomato, fior di latte, mint 29.
- Shrimp and Polenta** gulf shrimp, creamy polenta, sweet peas, fava beans, garlic butter, lemon 32.
- Chef's Risotto** see your server for daily selection 28.