



LUNCH

ANTIPASTI

Burrata burrata di campana, shaved fennel, cara cara oranges, candied pistachios, saba 19.

Polpo grilled octopus, confit fingerling potatoes, castelvetro olives, saffron aioli, salsa verde 16.

Bruschetta hand dipped ricotta, roasted red grapes, prosciutto, rosemary, aged balsamic 14.

Zuppa butternut squash, granny smith apples, pumpkin seeds, cinnamon cream, truffle brown butter 12.

INSALATA

Chopped Salad romaine, radicchio, salami, provolone, pepperoncini, tomato, cannellini beans, oregano 15.

Baby Arugula bosc pears, toasted hazelnuts, shaved fennel, pecorino, aged balsamic 16.

Mixed Lettuces roasted beets, valencia oranges, gorgonzola, walnuts, citrus vinaigrette 14.

***Caesar** romaine hearts, brioche croutons, housemade dressing, parmesan 13.

Italian Cobb chicken, avocado, egg, tomatoes, crispy bacon, gorgonzola dressing 16.

Tuscan Kale shaved brussels sprouts, grapefruit, ceci beans, pecans, pecorino, lemon 15.

chicken +5 salmon +10 shrimp +7

PIZZA

Margherita tomato, fior di latte, basil 13.

Diavola spicy salami, tomato, fior di latte 16.

Kale and 'Nduja braised tuscan kale, local 'nduja, fior di latte, ribiola, oven cured tomatoes 17.

Sausage housemade sausage, roasted mushrooms, smoked provoletta, plum tomato sauce, fennel pollen 19.

Pizza Bianca fior di latte, ricotta, truffle cream, parmesan, basil, olive oil 17.

Smoked Mussels imported smoked mussels, red onion, gaeta olives, fior di latte, plum tomato, oregano 19.

SANDWICHES

served with french fries

Grilled Cheese taleggio, gala apple, pecan smoked shoulder bacon, arugula, truffle aioli 19.

Chicken Panini smoked mozzarella, pepperonata, basil, sourdough 16.

***Americano Burger** charred onion, house fry sauce, pickles, american cheese, sesame seed bun 18.

Porchetta Sandwich shaved porchetta, broccolini, provolone, rosemary dijon aioli, ciabatta bun 18.

***Wagyu Burger** 8oz beef patty, ribiola cheese, crispy pancetta, pickled onions, sherry aioli 21.

Salmon Burger scottish salmon, carrot and apple slaw, caper dill yogurt, sesame seed foccacia bun 17.

PASTE

tasting portions available

Rigatoni fennel sausage, cannellini beans, broccolini, confit garlic, pecorino 13/24.

Gnocchi potato gnocchi, lump crab, saffron cream, serrano chilies, mint 14/27.

Mafaldine broccoli pesto, shiitake mushrooms, porcini broth, lemon, pine nuts 15/29.

Caramelli di Zucca butternut squash filled, roasted hazelnuts, brown butter, sage, saba 15/28.

Cavatelli red wine braised oxtail ragu, cherry tomatoes, parmesan 13/24.

Risotto chef's inspiration 15/29.

SECONDI

Branzino roasted branzino filet, butter beans, braised escarole, lemon caper butter 28.

Chicken Parmesan panko breaded chicken breast, plum tomato sauce, fior di latte, basil, parmesan, arugula 27.

Avocado Toast toasted ciabatta, lemon aioli, smoked salmon, red onion, egg, capers, tomato 26.

Chef zachery walrath