



## ANTIPASTI

- Bruschetta** romesco sauce, mixed mushrooms, goat cheese, mint pesto, ciabatta 18.  
**Burrata di Campana** cream filled mozzarella, cara cara orange, prosciutto di parma, pomegranate, honeycomb 19.  
**Fritto Misto** semolina crusted fried calamari, shrimp, local smelt, saffron calabrian chili aioli, lemon 19.  
**Zuppa** butternut squash, gala apples, cinnamon cream, truffle brown butter 11.

## INSALATA

- Chopped Salad** romaine, radicchio, salami, provolone, peperoncini, tomato, garbanzo beans, oregano 15.  
**Baby Arugula** red grapes, walnuts, roasted squash, goat cheese, aged balsamic 14.  
**Mixed Lettuces** grape tomatoes, cucumber, sherry, ricotta crostini 12.  
**Caesar** focaccia croutons, housemade dressing, parmesan 13.  
**Italian Cobb** chicken, avocado, egg, tomatoes, crispy bacon, gorgonzola dressing 16.  
**Tuscan Kale** farro, garbanzo beans, gala apples, shaved fennel, pecans, pecorino, lemon 14.

## PIZZA

- Margherita** tomato, fior di latte, basil 13.  
**Diavola** spicy salami, tomato, fior di latte 15.  
**Sausage** housemade sausage, wild mushrooms, garlic confit, straciatella, thyme 16.  
**Italian Beef** house made waygu italian beef, gardeniera, san marzano tomato, pecorino 18.  
**Brussels Sprouts** shoulder bacon, charred red onion, smoked scamorza, sunny side egg 17.  
**Crab** snow crab, stracchino, confit garlic, fior di latte, green onion, lemon 19.

## SANDWICHES

*served with french fries*

- Chicken Panini** smoked mozzarella, peperonata, basil, sourdough 16.  
**American Burger** charred onion, house fry sauce, pickles, american cheese, sesame seed bun 18.  
**Piadina Romagnola** prosciutto di parma, mortadella, spicy salami, stracchino, arugula, truffle honey 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.  
**Turkey Burger** smoked scarmoza cheese, celery root and apple slaw, dijon aioli 17.

## PASTE

*half portions available*

- Spaghetti** venison meatballs, san marzano tomatoes, ricotta, basil 15/29.  
**Gnocchi** braised oxtail, brussels sprouts, butternut squash, pecorino 13/26.  
**Pappardelle** traditional bolognese, wild mushrooms, porcini broth, cherry tomatoes, parmesan 14/28.  
**Tortellini** pumpkin and ricotta filled, pomegranate, brown butter, pumpkin seeds, saba 13/25.  
**Linguine Nero** squid ink linguine, spicy soprasatta, manila clams, orange saffron sugo, mint 17/32.

## SECONDI

- Salmon Picatta** faroe island salmon, baby spinach, butter beans, lemon caper butter 28.  
**Chicken Paillard** 8 oz grilled breast, greek yogurt, roasted cauliflower, garbanzo beans, cranberry relish 27.  
**Pork Shank** orange braised pork shank, yokon gold mashed, pork jus 29.  
**Scallops** hudson canyon scallops, fennel, grapefruit, blood orange, caper vinaigrette 36.  
**Chef's Risotto** see your server for daily selection 28.

**Chef** zachery walrath