

Antipasti e Insalate

SALUMI FATTI IN CASA	
Sampling, house made salumi & charcuterie, pickles, marinated olives Add cheese 3 add "bomba" bread 4	21
INSALATA RADICI NOCI E CAPRINO	
Butter lettuce, organic mixed radish & root vegetable salad caramelized walnuts & crispy caprino cheese	14
INSALATA DI CICORIE, GUANCIALE E UOVO	
Mixed chicory salad, pork guanciale, crispy farm egg, focaccia croutons Parmigiano & sweet garlic dressing	14
BURRATA PUGLIESE	
Imported burrata Pugliese, house made Pugliese bread broccoli rabe & San Marzano tomato salad	17
ZUPPA DI FAGIOLI	
Borlotti bean soup, herbs, pork guanciale and crispy polenta	12
SUPPLI CALABRESI	
Crispy eggplant fritters, filled with house cured nduja imported Fior di Latte mozzarella & sweet bell peppers sauce	15
BRUSCHETTA DI CINGHIALE	
Hand pulled braised wild boar, onion, Chianti vinegar on grilled ciabatta	16
GAMBERI E CIPOLLOTTI	
Golden fried whole gulf shrimp, organic spring onions lemon preserve & "salsa verde"	17
CALAMARI E FAGIOLI	
Grilled Monterey Bay calamari with 'Bianchi di Spagna' beans Arugula salad & citrus dressing	16
POLPETTE DI AGNELLO	
Oven baked domestic lamb sausage "Polpette" with caciocavallo cheese Broccoli rabe, spicy tomato sauce & focaccia bread	16

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN	
House made small ravioli "del plin" of three meats; sausage, veal, rabbit Tomato & onion sauce	22
RAVIOLI BERGAMASCHI "SCARPINOCC"	
Traditional Bergamo ravioli of wild greens & "Taleggio Vero" Brown butter sauce, crispy sunchoke	21
FOIADE DI FUNGHI	
Organic buckwheat pasta, mixed wild mushrooms, garlic Parsley & Grana Padano	21
TONNARELLI AL NERO DI SEPPIA	
Fresh tonnarelli pasta with Monterey bay calamari Squid ink sauce, fresh Roma tomatoes, basil, Calabria peppers & bottarga	23
BIGOLI E CODA	
"Bigoli" pasta with Nebbiolo braised oxtail & asparagus	24
RISOTTO E PANCIA DI MAIALE	
Carnaroli risotto parmigiana, crispy Niman Ranch pork belly, Savoy cabbage, demi-glace sauce	25

Pizza dal Forno a Legna

MARGHERITA	
Tomato sauce, basil, oregano & fresh mozzarella*	18
PROSCIUTTO COTTO	
Tomato sauce, home made "prosciutto cotto", mozzarella* Ricotta & organic arugula	19
SALSICCIA E FUNGHI	
Tomato sauce, homemade spicy sausage, wild mushrooms & mozzarella*	19
SCHIACCIATA NDUJA	
House cured nduja sausage, broccoli rabe & smoked scamorza cheese	19
SAN DANIELE CIPOLLE E GORGONZOLA	
24 month aged San Daniele prosciutto, Gorgonzola dolce cheese roasted sweet onions	22
Add Prosciutto 5 Add 'Nduja 5 Add Farm egg 3 Add Arugula 3 Add Mushrooms 3 *imported Fior di Latte mozzarella from Campania	

Il Pesce

MERLUZZO IN CROSTA E RISO NERO	
Pan roasted & herb crusted local cod, broccoli rabe black venere rice & spicy San Marzano tomato sauce	32
BRANZINO E PORRI	
Grilled Mediterranean Sea bass filet, braised sweet leeks Trebiano wine & capers sauce, garlic "gnocco alla Romana"	36
Whole Branzino – Market Price	

La Carne

POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free-range Mary's chicken, Yukon potatoes Bosane olives & oregano	32
COSTOLETTA DI MAIALE E ASPARAGI	
Marinated & grilled Heritage pork chop, roasted potatoes asparagus, aceto balsamico sauce	36
SOTTOCOSTE POLENTA E CAVOLETTI	
Slow braised Angus short ribs, Sangiovese wine, brussel sprout & soft polenta	38
BISTECCA DI MANZO	
28 day house Dry-Aged Ribeye, seasonal vegetables - 16oz/person	52

Contorni

CAVOLFIOR ROMANESCO	
Wood burning oven roasted organic Romanesco cauliflower olives tapenade & Arrabiata sauce	12
POLENTA "TARAGNA"	
Soft polenta, medley of cheeses, brown butter & sage	7
CAVOLETTI E GUANCIALE	
Crispy brussels sprouts with pork guanciale & pecorino cheese	8
BROCCOLI RABE	
Sautéed organic Broccoli rabe, Calabria peppers, garlic & olive oil	8

BREAD SERVICE \$4 - Assortment of house made bread & olive tapenade

20% Gratuity added to parties of six or more | 3.0% surcharge will be added to help provide a living wage for our staff