



FOCACCIA

SALE & ROSMARINO 8

Sicilian sea salt, Rosemary & Rosemary-infused olive oil

PIZZA

PIZZA SPECIAL 20

Bucheron Goat Cheese, Speck, Smashed Acorn Squash
Grilled Radicchio & Chives

MARINARA 13

San Marzano Tomatoes, Anchovies,
Black Olives, Fresh Garlic, Oregano & Basil

MARGHERITA 14

San Marzano Tomatoes, Fresh Mozzarella & Basil

WINTER ORTOLANA 18

Fresh Mozzarella, Sheep's Milk Ricotta, Seasonal Squash,
Tuscan Kale, Caramelized Shallofs & Crispy Sage

NAPOLI 16

San Marzano Tomatoes, Fresh Mozzarella,
Anchovies, Garlic, black Olives, oregano & Basil

CAPOCOLLO 15

San Marzano Tomatoes, Fresh Mozzarella, Hof Coppa & Basil

COPPA & CARCIOFI 17

Fresh Mozzarella, Hof Coppa, roasted spicy Artichokes & Basil

BUFALA 17

San Marzano Tomatoes, fresh Buffalo Mozzarella & Basil

PROSCIUTTO & FUNGHI 17

San Marzano Tomatoes, Fresh Mozzarella,
Parmacotto Ham, sauteed cremini Mushrooms & Basil

SALSICCIA 18

San Marzano Tomatoes, Fresh Mozzarella,
Housemade Heritage pork sausage, Black Olives & Basil

PIATTI DEL GIORNO

ANTIPASTI

OLIVE 6

Mixed Marinated Olives

TAGLIERE FORMAGGI \$15/ SALUMI \$15/ MISTO \$22
Chefs Selection of cheeses or Cured Meats

BURRATA \$14

Imported Burrata, Grilled Country Bread & Sundried Tomato Pesto

BEETS 14

Beets, Endive, Goat Cheese, Pickled Rutabaga & Hazelnut Brittle

CARA-CARA 14

Cara Cara Orange, Endive, Avocado Mousse & Aleppo Pepper

FAVE E CICORIA 9

Fava Bean Purge, Sauteed Chicory, Peperoncino & Parmigiano

SALCICCIA E PEPERONI 15

Housemade Heritage Pork Sausage, Bell Peppers & Shishito Aioli

POLPETTA \$13

Braised Grass-fed Beef Meatball, white Wine & Tomatoes

TARTARE 18

Grassfed Organic Beef Tartare, Capers, Anchovies & Egg Yolk

FRITTO MISTO 15

Fried Calamari, Fish of the day, shrimp & seasonal vegetables

GAMBERETTIE CECI 16

Grilled Tiger Shrimp, Chick-Pea Mash, Sauteed Kale & Rosemary

MUSSELS \$16

Sauteed PEI Mussels, Chorizo, Paprika & Feta

OCTOPUS 18

Grilled Octopus, Fingerlings, Olives, Nduja & Pickled Shallofs

PRIMI

SPAGHETTI ALLA CHITARRA 15

Housemade Spaghetti, Cherry Tomato Sauce & Parmigiano

LASAGNA 17

Housemade Lasagna, Beef and Pork Ragu & Bechamel

RISOTTO 22

Nerone Rice, Maine Lobster, Lump Crab, Lemon Zest & Chives

SECONDI

PORK CHOP 27

Heritage Chop, Creamy Polenta & Tomato-Fennel Seed Sauce

RIBEYE (2.75/ OZ)

Grilled Grassfed Ribeye, Mashed Potatoes & Broccoli Rabe

STRIPED BASS 28

Pan-Seared Filet, Roasted Turnips, Napa Cabbage & Lemon

CONTORNI E VERDURE

↳ MARKET SALAD 10

↳ ROASTED SWEET POTATO 8

↳ TUSCAN KALE 8

↳ CHARRED BROCCOLI 8