



FOCACCIA

SALE & ROSMARINO 8

Sicilian sea salt, Rosemary & Rosemary-infused olive oil

PIZZA

PIZZA SPECIAL 20

Fresh Mozzarella, Headcheese, Pickled Turnips and Cipollini Onions & Baby Watercress

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, Sheeps Milk Ricotta, Seasonal Squash, Tuscan Kale, Caramelized Shallofs & Crispy Sage

NAPOLI 16

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

CAPOCOLLO 16

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

ANTIFASTI

OLIVE 6
Mixed Marinated Olives

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

ANATRA 15
Housemade Duck prosciutto, sunny side duck egg, Frisee & Lemon

BEETS 14
Beets, Endive, Goat cheese, Pickled Parsnips & Pinenut Brittle

PARSNIPS 13
Woodfired Parsnips, Goat Labane, Hazelnuts & Basil-mint Pesto

PUNTARELLE 16
Woodfired Puntarelle, Bread Crumbs & Bagna Cauda

PARMIGIANA DI MELANZANE 12
Fried Eggplant, Tomato Sauce, Housemade Mozzarella & Basil

FAVE E CICORIA 9
Fava Bean Purée, Sauteed Chicory, Peperoncino & Parmigiano

PORCHETTA 16
Roasted Spiced Pork Belly, Sauteed Cabbage & Caper Berries

POLPETTA 13
Braised Grass-Fed Beef Meatball, White Wine & Tomatoes

CARCIOFI FRITTI 16
Beer Batter Fried baby Artichokes w/ Mint Aioli & Vinaigrette

FRITTO MISTO 15
Fried Calamari, Fish of the Day, shrimp & seasonal Vegetables

CRAB CAKES 14
Jumbo Lump Crab Meat, Tarragon, Chives & Urfa Biber Aioli

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 Ragù & Bechamel

RISOTTO 18
Carnaroli Rice, Spanish Saffron, Fresh Fava Bean & Parmigiano

SECONDI

PORK CHOP 28
Pan Roasted Heritage Chop, Purple Potato & Baked Shallofs

RIBEYE (2.75/ OZ)
Grilled Grassfed Ribeye, Grilled Asparagus & Baked Leeks

GUAZZETTO 30
Seafood Stew (Shrimp, Calamri, Bass, Clams) & Tomatoes

CONTAGNI E VERDURE

MARKET SALAD 10

TUSCAN KALE 8
Lemon & Garlic

ROASTED SWEET POTATO 8
Ricotta & Cayenne

CHARRED BROCCOLI 8
Cave Aged Cheddar & Balsamic