



FOCACCIA

SALE & ROSMARINO 8

Sicilian sea salt, Rosemary & Rosemary-infused olive oil

PIZZA

PIZZA SPECIAL 20

Romesco, Fresh Mozzarella, Eggplant, Oregano
Grated Chorizo & Ricotta Salata.

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 Shallots & 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, sautéed 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

SPRING SALAD 13
Fresh Fava Beans, Buttero, Arugula, Mint, Basil & EVOO

STINGING NETTLES 14
Stinging Nettles, Garlic, Charred Lemon & Parmesan Gratin

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

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

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

TARTARE 18
Grassfed Beef, Anchovies, Capers, Egg Yolk & Bread Croutons

CAULIFLOWER 13
Roasted Cauliflower, Yogurt Labane, Raisin & Almond Vinaigrette

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

FUNGHI FRITTI 15
Shiitake-Oyster Mushroom, Asparagus Tempura & Jalapeno Aioli

FRITTO MISTO 15
Fried Calamari, Fish of the Day, Shrimp & Seasonal Vegetables

MUSSELS 16
Sautéed PFI Mussels, Wild Spring onions, & Crostini

OCTOPUS 18
Grilled Octopus, Fingerlings, Olives, Nduja & Pickled Shallots

PRIMI

SPAGHETTI ALLA CHITARRA 15
Housemade Spaghetti, Cherry Tomato Sauce & Parmigiano

LASAGNA 17
Housemade Lasagna, Beef and Pork Ragù & Bechamel

CAVATELLI 18
Housemade Ricotta Cavatelli, Green Peas, Pancetta & Onions

SECONDI

PORK CHOP 29
Pan Roasted Heritage Pork Chop, Roasted Rutabaga & Peppers

SKIRT STEAK 28
Grilled Grassfed Skirt Steak, Baby Watercress & Pickled Onion

STEELHEAD SALMON 28
Pan Seared Filet, Shaved Fennel & Pea Shoot Salad

CONTAGNI E VERDURE

MARKET SALAD 10

TUSCAN KALE 8
Lemon & Garlic

ROASTED SWEET POTATO 8
Ricotta & Cayenne

CHARRED BROCCOLI 8
Cave Aged Cheddar & Balsamic