



8.10.17

FOCACCIA

SALE & ROSMARINO 8

Fresh Rosemary, Maldon Salt, Garlic & Rosemary-Infused olive oil

PIZZA

MARINARA 13

San Marzano Tomatoes, Sicilian Anchovies, Kalamata Olives, Garlic, Oregano & Basil

MARGHERITA 14

San Marzano Tomatoes, Housemade Mozzarella & Basil

SUMMER ORTOLANA 18

Housemade Mozzarella, Roasted Eggplant and Summer Squash, Garlic & Marinated Heirloom Cherry Tomatoes

NAPOLI 16

San Marzano Tomatoes, Housemade Mozzarella, Fresh Garlic, Sicilian Anchovies, Kalamata Olives, Oregano & Basil

CAPOCOLLO 16

San Marzano Tomatoes, Housemade Mozzarella, Hof Coppa & Basil

COPPA & CARCIOFI 18

Housemade Mozzarella, Hof Coppa, roasted spicy Artichokes & Basil

BUFALA 17

San Marzano Tomatoes, Imported Buffalo Mozzarella & Basil

PROSCIUTTO & FUNGHI 17

San Marzano Tomatoes, Housemade Mozzarella, Parmacotto Ham, Roasted Mushrooms & Basil

SALSICCIA 18

San Marzano Tomatoes, Housemade Mozzarella, Housemade Heritage pork sausage, Kalamata 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

GAZPACHO 9

Honeydew Melon, Tomatillo, Cucumber, Basil & Purple Shiso

WATERMELON SALAD 12

Sugar Baby Watermelon, Cornichons, Feta, Onion & Red Wine Vine

HEIRLOOM TOMATOES 13

Mixed Heirloom Tomatoes, Basil Oil, Fresh Basil & Maldon.

FAVE E CICORIA 9

Fava Bean Purée, Sautéed Chicory, Peperoncino & Parmigiano

FAIRYTALE EGGPLANT 14

Roasted Fairytale Eggplant, Bufala Mozzarella & Basil Pesto

PROSCIUTTO E MELONE 14

24 Years Aged San Daniele, Sweet Tuscan Cantaloupe & Mint

POLPETTA 13

Braised Grassfed Beef Meatball, White Wine & Tomatoes

SKEWERS 16

Grilled Marinated Pork Skewers, Peppers, Tomatoes & Gremolata

FRITTO MISTO 15

Fried Calamari, Fish of the Day, Shrimp & Seasonal Vegetables

MUSSELS 16

Peppered PEI Mussels, White Wine, Garlic & Grilled Bread

OCTOPUS 18

Grilled Octopus, Tomatoes, Red Onions, Celery & Spicy Olive Oil

PRIMI

SPAGHETTI ALLA CHITARRA 15

Housemade Spaghetti, Beefsteak Tomato Sauce & Parmigiano

PAPPARDELLE 18

Housemade Pappardelle, Beef and Pork Ragù, Peas & Parmigiano

BUCATINI ALL'AMATRICIANA 18

Artisanal DRY Bucatini, Tomato Sauce, Pancetta & Pecorino

SECONDI

PORK CHOP 28

Pan seared Heritage Pork, Mixed Steam Vegetables & Lemon

RACK OF LAMB 32

Grilled Rack of Lamb, Swiss Chard, Mushrooms & Gremolata

HALIBUT 29

Pan-Seared Filet, Grilled Party Squash & White Asparagus

CONTORNI E VERDURE

MARKET SALAD 10

ROASTED PERUVIAN POTATO 7

Purple Potato & Jalapeno Aioli

WILD PURSLANE 8

Shallots, Garlic & Lemon

HEIRLOOM BABY CARROTS 7

Woodfired w/ Lebanese & Sesame