

Antipasti



Olives

Homemade marinated Italian olives & cherry tomatoes (V*)

8

Assoluto di Burrata

Creamy burrata cheese over confit cherry tomatoes w/ sourdough bread (Vg*)

21

Stracciatella & Anchovies

Pan brioche with stracciatella cheese, wild-caught Cantabrian anchovies & lemon zest

14



Crostone with Porcini Mushroom

Sauteéd Porcini mushrooms on sourdough bread (V*)

16

Prosciutto & Ricotta

Fresh ricotta cheese & prosciutto crudo di Parma DOP, lemon zest & seasonal fruits

21

Cheese Story

Three artisanal cheeses served w/ jam, seasonal fruit & sourdough bread

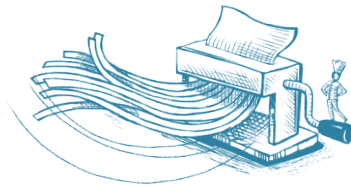
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Seasonal Salad

Seasonal greens, olives, walnuts, cherry tomatoes, baby carrots, cucumber, EV00 & pesto dressing (V*)

20

Pasta



MACCHERONI with Wild Boar Ragù

Fresh Maccheroni (tube-shaped pasta) with slowly cooked wild boar ragù

25

GNOCCHI Cacio & Pepe

Fresh stuffed Gnocchi, pecorino cheese & black pepper in butter sage sauce & pistacchio (Vg*)

24

TONNARELLI Carbonara

Fresh Tonnarelli with egg yolk, guanciale (pork cheeks), Pecorino & black pepper

26

TAGLIATELLE Duck Ragù

Fresh Tagliatelle with slow cooked duck legs confit, cocoa beans and yuzu zest

29



TAGLIOLINI with Lobster

Fresh Tagliolini pasta with lobster tail (Maine) on spicy bisque sauce

33



GNOCCHI with Porcini Mushrooms

Fresh porcini stuffed Gnocchi on a sautééd porcini mushrooms sauce & Parmigiano Reggiano

28

Secondi



Branzino

Branzino with mediterranean vegetable couscous

31

ANGUS Filet

Angus filet (8oz) in Barolo reduction sauce with potatoes & swiss chard

32

If you have a food allergy, please notify your server. Thank you.

Gluten Free Pasta & Bread option available \$3.50 extra charge. Extra Bread \$3.50

*V=Vegan | *Vg=Vegetarian | *Gf= Gluten Free |  Spicy