

Antipasti



Olives

Selection of homemade marinated Cerignola olives (Puglia), caperberries (Sicilia) & sundried cherry tomatoes (Puglia) (V*)

10

Assoluto di Burrata & Prosciutto di Parma

Fresh & creamy burrata (Puglia) & Prosciutto di Parma aged 24 months (Emilia Romagna)

26



Artichokes alla Cafona

Artichokes hearts prepared traditionally "Cafona" style (sauteéd w/ capers (Sicilia) taggiasche olives (Liguria) & tomato sauce "Can nelino Flegreo", Nocera Superiore (Salerno) (V*)

16

Bruschetta & Pomodorini

Cherry tomatoes Pacchetelle di "Pomodorino del Piennolo del Vesuvio DOP" (Campania) oregano, basil & Italian EVO on sourdough bread. (V*)

17

Seasonal Salad

Seasonal greens, radicchio, Granny smith green apple, fennel, Pistacchio (Bronte), cherry tomatoes "Pomodorino del Piennolo del Vesuvio" w/ basil pesto & lemon dressing, pumpkin seeds, avocado, Navel oranges. (Vg*)

23

Grilled Octopus

Grilled Octopus tentacles (Spain) w/ potatoes, paprika & parsley.

29

Taglieri formaggi e salumi

Cheese & meat board served w/ sourdough bread, honey & fruit

1 selection	17
2 selections	31
3 selections	47

We can serve our boards with **gluten free bread** \$4 extra charge.

FORMAGGI

Three Sisters (Sheep, Goat, Cow)

Buttery -Bloomy- Lemon Tang.
(Nettle Meadows Farm, NY)

Blackbert Camembert w/ Ash (Goat)

Smoky -Earthy -Creamy.
(R&G CheeseMakers, NY)

Triple Cream (Sheep)

Creamy- Lush-Tangy.
(Pierre Robert, France)

SALUMI

Prosciutto di Parma

Aged 24 months
(Maestri, Parma)

Coppa Italiana

Pork shoulder cut
(Maestri, Parma)

Spicy Soppresata

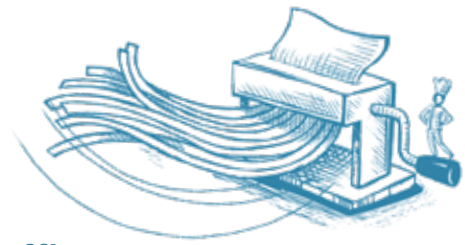
Curated Italian spicy sausage
(Brooklyn Cured, NY)

FIRM

Pecorino Toscano (Sheep)

DOP Aged 6 Months
Firm. Herbal. Nutty (Mitica, Italy)

Pasta



MAFALDE with Lamb ragù with Truffle 34

Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges)
w/ slowly cooked white lamb (New Zealand) ragù
w/ white truffle butter & juniper berries.

TAGLIATELLE with traditional Ragù 32

Fresh Tagliatelle with slowly cooked beef ragù from Joyce Farms
|North Carolina| & peppercorn, rosemary.



TONNARELLI with Lobster 35

Fresh Tonnarelli w/ lobster tail from Maine in cherry tomatoes
Pacchetelle di “Pomodoro del Piennolo del Vesuvio DOP” (Campania)

RIGATONI alla Carbonara 30

Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional
carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese
& black pepper.



SPAGHETTONI all’Arrabbiata 29

Fresh Spaghettoni pasta with tomato sauce made w/ “Miracolo di
San Gennaro” tomatoes, spicy peperoncino (Calabria) & Parmigiano
Reggiano 24 months age (Emilia Romagna) **(Vg*)**



CONCHIGLIE all’Amatriciana 29

Fresh Conchiglie pasta (seashell-shaped) w/ traditional Amatriciana
sauce (Italian salt-cured guanciale, tomato sauce, spicy
peperoncino (Calabria) & black pepper)

TROFIE with homemade basil pesto 30

Fresh Trofie pasta (short twisted pasta typical from Liguria)
in homemade pesto sauce, ricotta & sundried tomatoes (Puglia) **(Vg*)**

Secondi



Wild Caught Cod

36

Grilled Cod fish filet (Spain) over saffron potatoes purée & sautéed carrots for “biodiversity”.

Lamb Chops

37

Lamb chops |New Zealand| w/ “Shropshire Blue” cheese fondue from Cropwell Bishop Creamery on Nottinghamshire (United Kingdom) & roasted potatoes.

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

Gluten Free Pasta & Bread option available \$4 extra charge
Extra Bread \$4

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