

~**SALAD & SOUP**~

CAESAR SALAD \$8 with white anchovy fillet, sun dried tomatoes, & parmigiano

SPRING GREEN SALAD \$8 with Strawberry Champagne Vinaigrette, Black Mesa Ranch Goat Cheese & pistachios

INSALATA CAPRESE \$11 Sunizona Farms heirloom tomatoes, mozzarella di bufala, unfiltered organic olive oil, balsamic must & basil

MINISTRONE GENOVESE \$6 hearty vegetable soup with basil pesto

STRACCIATELLA \$6 Roman style egg-drop soup with spinach & egg white "shreds"

~**ANTIPASTI**~

***BLACK MUSSELS \$10** from Prince Edward Island, in tomato fennel herb broth

CALAMARI FRITI \$10 with three aioli

RAVIOLI NUDI \$8 spinach & ricotta dumplings in brown butter & hazelnuts

POLPETTE \$8 house ground veal, lamb & pork meatballs in spicy tomato sauce

FONTINA FONDUTA \$14 Northern Italian fondue with an array of vegetables, fruit, & bread

Any three-\$12

Any four-\$15

~**ARTISAN CHEESE**~

FONTINA D.O.P. raw cow's milk, semi-soft & full, grassy; Val d'Aosta, Italy

ZAMORANO D.O. raw ewe's milk, nutty, firm; Zamora, Spain

TALEGGIO D.O.P. raw cow's milk, buttery, semi-soft; Lombardy, Italy

PT. REYES BLUE raw cow's milk, farmstead, mild; Point Reyes, CA

BLACK MESA RANCH GOAT CHEESE with pistachios, farmstead; Snowflake, AZ

MOZZARELLA DI BUFALA D.O.P. raw milk, sweet, creamy; Campania, Italy

~**SALAMI**~

COPPA whole muscle, spicy, rich

LAMB "MORTADELLA" house made, fine grind with pistachios & cherry mustard

PROSCIUTTO di PARMA whole leg, aged 18 months, rose-hued, silky, earthy sweet

SALAMETO coarse grind, small, dry

SOPRESSSATA coarse grind, full

~**VEGETABLE**~

ARTICHOKE HEARTS alla romana with mint

CIPOLLINI AGRODOLCE braised "little onions" in sweet & sour balsamic marinade

MARINATED EGGPLANT with capers & chile

ROASTED PEPPERS with basil & organic unfiltered olive oil

HEIRLOOM TOMATOES citrus marinated, from Sunizona Farms, Wilcox, AZ

~**PASTA**~ Course \$9 Meal \$17

BUCATINI all'AMATRICIANA long hollow "cables" with spicy tomato and guanciale sauce

SPAGHETTINI alla CARBONARA thin spaghetti with sauce of egg yolk, pancetta, cream & Pecorino Romano

TAGLIATELLE BOLOGNESE classic meat sauce of Bologna with house made egg pasta

PEZZE POMODORO house made pasta "pieces" with heirloom tomato & basil

SPELT FARFALLE house made with spring peas, mushrooms, sweetbread, & sage

~**MAIN DISH**~

SALMON PICATTA with red onion, horseradish risotto cake & asparagus \$20

***SEAFOOD CACCIUCO** a Livorno style seafood stew in spicy tomato broth with garlic rubbed bruschetta \$19

***OSTRICH STEAK** in blood orange glaze with fingerling potatoes, caponata, & asparagus \$22

***KOBE HANGAR STEAK SPIEDINI** with polenta integrale, salsa verde & grilled vegetables \$21

***LAMB LOIN CHOP** with polenta integrale, ratatouille, parmigiano frico & Chianti reduction \$22

ITALIAN SAUSAGE house made over caramelized onion mashed potatoes with peperonata, & balsamic reduction \$19

CHARBROILED PORK LOIN from Salmon Creek Farms over spring pea risotto with white truffle oil, tomato marmalata & sunflower seeds \$20

RED BIRD FARMS CHICKEN CACCIATORE with green olives & fingerling potatoes \$18

MUSHROOM CANNELONI with organic buckwheat crepes, spinach, watercress, pine nuts, & yellow pepper puree \$18

RAVIOLI FAGIOLI canellini bean ravioli with house made tomato pasta, besciamella & roasted corn relish with pine nuts \$18

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness. Please inform us of any allergies when ordering. A gratuity of 18% may be added to parties of six or more.