

~SALAD & SOUP~

GREEN SALAD balsamic plum vinaigrette, tomato, cucumber, shaved carrot and fennel \$5

CAESAR SALAD white anchovy fillet, bruschetta, Parmigiano Reggiano \$8

CAPRESE SALAD heirloom tomatoes, mozzarella di bufala, unfiltered organic olive oil, balsamic must and basil \$11

GRILLED VEGETABLE SALAD sunflower vinaigrette and goat cheese \$8

MINISTRONE GENOVESE hearty vegetable soup with basil pesto \$6

CREAMY TOMATO BASIL soup with grilled mozzarella croutons \$7

~ANTIPASTI~

PROSCIUTTO PARMESAN CROISSANTS with fig jam \$7

***MUSSELS en BRODO P.E.I.** mussels in tomato fennel herb broth \$10

CALAMARI FRITTO with red pepper puree, salsa verde and aioli \$10

POLPETTE ARRABIATTA meatballs in spicy tomato sauce \$8

BAGNA CAUDA warm anchovy garlic dip with an array of vegetables and bread \$12

GNOCCHI VERDE brown butter, parmesan and hazelnuts \$5

~PASTA~ course/meal

TAGLIATELLE with the classic meat sauce of Bologna \$9/ \$17

PEZZE with heirloom tomatoes, basil, olive oil and garlic \$8/ \$15

SPELT FARFALLE with corn, beans, squash and peppers \$8/ \$15

SPAGHETTINI e POLPETTE spaghetti and spicy meatballs \$8/ \$15

TRUFFLED MACCHERONI with goat cheese and spring peas \$9/\$17

~MAIN DISH~

PROSCIUTTO WRAPPED CHICKEN BREAST with polenta integrale, sage butter, mozzarella di bufala and pan roasted vegetables \$19

***PORK PORTERHOUSE** with roasted fingerling potatoes, rapini, mustard and smoked tomato oil \$24

FRIED EGGPLANT STACK with taleggio, grilled tomatoes, pine nut butter and red pepper puree \$17

SPICY LAMB SAUSAGE with roasted fingerling potatoes, peperonata, rapini and balsamic reduction \$19

***SEARED NANTUCKET SCALLOPS** with mushroom risotto, grilled vegetables and chive oil \$21

***SEAFOOD A LA VODKA** tossed with spinach tagliatelle, asparagus, red onion, mushrooms and asiago \$20

***CORN CRUSTED AHI** with bean ragu, citrus marinated tomatoes, asparagus and aioli \$21

***RIBEYE STEAK** with cracked black pepper, buttermilk mashed potatoes, crispy pancetta and onions, gorgonzola and balsamic reduction \$27

FOUR CHEESE RAVIOLI with red and yellow pepper puree, sautéed greens and pine nuts \$18

***RACK OF LAMB** (for two) with sauce duo of Chianti demi glace and salsa verde, buttermilk mashed potatoes, baby carrots and rapini \$48



~CHEESES~

\$4 each

FONTINA D.O.P. raw cow's milk, full flavored, grassy, firm; Val d'Aosta, Italy

GORGONZOLA DOLCE raw cow's milk, full, soft; Lombardy, Italy

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

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

PIAVE VECCHIO aged 12 months, nutty, floral undertones, grana; Belluno, Italy

HUMBOLDT FOG goat's milk, aged, ashed and bloomy rind, tangy; CA, USA

~MEATS~

\$5 each

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

~HOUSE MADE~

LAMB TERRINE mortadella style with black peppercorns and cherry mustard

***SALMON GRAVLAX** salt and citrus cured with crème fraiche and dill

SEAFOOD SAUSAGE scallop mousseline with shrimp, salmon, ahi and saffron

***AHI CRUDO** raw, sashimi grade with citrus and hazelnuts

~COMING SOON~

SPANISH CHORIZO

***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.**