

### DAL FORNO (from the oven)

#### PIZZA SEMPLICE

mozzarella, charred tomatoes, roasted garlic, basil, pecorino 14

#### PIZZA CON I FICHI

sliced primitivo soaked figs, gorgonzola, prosciutto, broccoli rabe 18

#### PIZZA MOMENTO

special pizza of the day MP

#### DUCK POT PIE

herb butter pastry crust 24

### CALDE (hot)

#### CAVOLFIORRE ARROSTO\*

roasted cauliflower, salsa verde 11

#### CAVOLETTI DI BRUXELLES\*

crispy brussels sprouts, honey-garlic aioli 10

#### POLPETTE

mama's meatballs, marinara, ricotta 10

#### POLLO GRIGLIANTO\*

grilled wings, soy-ginger glaze 12

#### MINI CRABCAKES

charred pepper aioli 14

#### CALAMARI E GAMBERI FRITTI

fried calamari and shrimp, pickled vegetables, charred lemon, capers, chili vinaigrette 14

### CRUDO (raw-marinated-cured)

#### BURRATA\*\*

grande cheese small batch hand-made burrata, basil pesto, marinated tomatoes, grilled baguette 17

#### INSALATA DI CHEF\*

salumi, cucumbers, carrots, olives, arugula, citrus vinaigrette 11

#### INSALATA DI CAVOLO\*

kale, radicchio, dried cherries, red onion, pistachios, shallot vinaigrette, pecorino 10

#### INSALATA DI BBQ COBB\*

roasted corn and shallots, gorgonzola, diced egg, bacon crumbles, bbq vinaigrette 12

### PASTA

#### TAGLIATELLE AL FUNGHI

house-made pasta, extra virgin olive oil, garlic, shallots, sage, roasted wild mushrooms, wilted arugula, parmesan 28

#### POLPETTE ALLA BUCATINI

spaghetti & meatballs, ricotta, housemade garlic bread 28

#### MACARONI E SRIRACHA CHEDDAR

black pepper bacon, charred tomatoes 26

#### GRANCHO E GAMBERI

crab, shrimp, smoked sausage, onions, peppers, artichoke, cajun cream 34

### PESCE (from the sea)

#### PESCE ALLA GRIGLIA\*

grilled whole bronzino, salmoriglio sauce, kale salad 36

#### SHRIMP AND GRITS\*

shrimp, cheddar bacon grits, jalapeño, corn, shallots, creole tomato ragu 30

#### MERLUZZO ARROSTO

roasted cod, basmati rice, asparagus, charred pepper sauce 32

#### RISOTTO ALLE VERDURE CON SALMONE\*

grilled salmon over saffron risotto with sunburst squash, cippolini onions, zucchini, garlic 34

available as a vegetarian dish for \$26

### POLLO-CARNE

#### POLLO ALLO SPIEDO\*

black garlic roasted chicken, roasted vegetables, apple cider agrodolce 28

#### BISTECCA ALLA GRIGLIA\*

14 oz dry aged CAB ribeye, garlic green beans, herbed butter, primitivo syrup 36

#### COSTOLE DA BARBECUE\*

bbq pork ribs, braised greens, jalapeno cheddar corn bread 36

#### POLLO E CIALDE

rosemary buttermilk waffles, crispy chicken, brown sugar butter, maple bourbon syrup 36

#### COTOLETTA DI VITELLO SOFFOCATA\*

smothered veal cutlet, smashed potatoes, asparagus, shallots, bacon, parmesan, tomato gravy 36

### CONTORNI (sides)

RUSTIC PASTA 8\*\*

BRAISED GREENS 8\*

GARLIC GREEN BEANS 7\*

CHEDDAR GARLIC GRITS 7\*

SEASONAL VEGETABLES 9\*

### DOLCI (desserts)

#### TORTA DI AMARETTI AL CIOCCOLATO

chocolate amaretto cake with almonds, chocolate meletti whipped cream 11

#### TORTA DI RICOTTA AL LIMONE

lemon ricotta cheesecake 9

#### BUDINO DI PANE ALLA BANANA

banana breadpudding with a salted caramel sauce 9

#### TORTA DI CIOCCOLATO

flourless chocolate cake 11

### GRANDE CUPCAKES

DEVILSFOOD 4.5

with mocha frosting

LEMON

with vanilla frosting

VANILLA

with vanilla frosting

\*gluten free \*\*available gluten free  
 gluten free pasta available please alert your server to any food allergies  
 consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
 gratuity added to parties of six (6) or more checks may be split up to four (4) equal ways

OWNER judith golding

EXECUTIVE CHEF jonathan hicks

CONCEPT DIRECTOR donna crivello

GENERAL MANAGER aaron isle

BEVERAGE DIRECTOR s. aaron simons