

# dinner



## antipasti

**FRITTO MISTO**  
rice flour dusted squid,  
laughing bird shrimp,  
red onion, peppers, fennel,  
tuscan chile & tomato sauce 12

**OLIVES SICILIANA**  
castelvetrano & gaeta olives,  
pickled coleman farms peppers,  
celery, carrots, olive oil,  
oregano 6

**SALUMI**  
prosciutto san danielle  
creminelli mortadella  
olympia provisions oregano &  
orange salami, house giardiniera  
pickled romanesco zucchini  
pane pomodoro e 'nduja 16

**FORMAGGI**  
*cheeses from guidi marcello*  
saffron pecorino, sheep  
tuscan frescoverde, sheep  
venetian ash rind tartufo, cow  
quince paste, red onion jam,  
mixed nuts & ciabatta 14

**BURRATA MOZZARELLA**  
tomato-almond pesto,  
cherry tomatoes, ciabatta 12

**POLIPO**  
grilled octopus,  
chickpea puree, escarole,  
grilled lemon, confit chile 18

**CHICKEN MEATBALLS**  
nonna giovanna's tomato sauce,  
pecorino cheese, ciabatta 10

## pane di casa

*roman inspired  
pizza breads*

**BIANCA**  
olive oil, rosemary,  
sea salt 4

**POMODORO**  
tomatoes, olive oil  
sicilian oregano, 6  
with 'nduja sausage 8

**CACIO E PEPE**  
pecorino romano  
black pepper, olive oil 6

## insalate

*salad*

**MISTA** market salad with local lettuces, carrots, radish, cucumber, balsamic dressing 9

**CHOPPED** romaine, radicchio, tomatoes, chickpeas, celery, castelvetrano olives,  
sardinian sheep cheese, salami, red wine-oregano dressing 11

**TRICOLORE** white anchovies, arugula, radicchio, parmigiano-reggiano  
pistachio-pesto & lemon dressing 13

**PERE** pears, escarole, arugula, almond "ricotta", dried cherries, hazelnuts,  
pomegranate, golden balsamic dressing 12

## primi

*to continue or share*

**BUCATINI ALL'AMATRICIANA**  
la quercia guanciale, tomato, pecorino  
(*\$1 for every pasta sold goes to the amatrice  
earthquake relief fund*) 14

**LASAGNA VERDE** spinach pasta,  
short rib & mushroom ragù, fonduta,  
parmigiano-reggiano 18

**PAPPARDELLE** braised duck ragù bianco,  
pecorino romano 16

**ORECCHIETTE** fennel pork sausage,  
braised escarole, ricotta salata 13

**SPAGHETTI CACIO E PEPE** black pepper,  
butter, pecorino romano 12

**TORTELLI** similar to ravioli, a stuffed  
pasta filled with swiss chard & ricotta,  
butter sauce & grana padano 14

**STROZZAPRETI CON FUNGHI**  
signorina, porcini & cremini mushroom  
sugo, maria grammatico's tomato  
strattu, grana padano 15

**SPAGHETTI SICILIANA** local ahi tuna,  
fresno chile, lemon zest, parsley, olive  
oil, colatura, breadcrumbs 17

**RISOTTO ALLA ZUCCA**  
butternut squash, parmigiano-reggiano,  
massimo bottura balsamico 13

*all of our pasta is made in house daily, gluten-free pasta is imported from italy, +2*

## secondi

**TROTA SICILIANA**  
grilled trout, capers,  
golden raisins, gaeta olives,  
cherry tomatoes, pine nuts 24

**KIRK'S PORCHETTA**  
herb roasted pork shoulder,  
dario's herb salt, fennel pollen,  
pear mostarda, dandelion 24

**CHICKEN AL FORNO**  
oven-roasted mary's chicken,  
hazelnut salsa verde  
delicata squash & black kale

**GAMBERI ALLA GRIGLIA**  
grilled jumbo prawns,  
lemon, herb breadcrumbs,  
coleman farms' zucchini 27

**STEAK TAGLIATA**  
grilled & sliced steak,  
cipollini onions agrodolce,  
treviso radicchio 26

## giardino

*from the garden*

**EGGPLANT PARMIGIANA**  
nonna giovanna's tomato sauce,  
parmigiano-reggiano, basil 9

**BROCCOLINI** lemon zest, confit red  
chile & garlic, olive oil 9

**LENTIL RAGÙ**  
braised greens 8

**CAULIFLOWER AL FORNO**  
fonduta, parmigiano-reggiano,  
breadcrumbs 9

**RUTIZ FARMS RAINBOW CHARD**  
golden raisins, shallots, pine nuts 9

**WEISER'S FINGERLING POTATOES**  
rosemary sea salt 6

*gluten-free breads from ridiculous bakery available, add 2  
many thanks to all of our local & italian farmers, producers & artisan food makers  
chef owner / akasha richmond mixologist / clare ward  
chef de cuisine / kirk plummer executive sous chef / mike ryan*