

APPETIZERS

Focaccia 3.5

house-made rosemary bread, oil, aged balsamic

Tuna Crudo 11

raw tuna, lemon, capers, oil, shallot - over crostini

Arancini 10

fried saffron rice balls, meat filling

Meatballs 10

currants, beef, veal, spicy tomato

Artichoke Fritters 9

red pepper aioli

fried calamari 10

spicy tomato sauce

Mussels 13

mustardo cream, curry, cherry tomato, mushroom, arugula

Eggplant Caponata 5

cold sweet & sour eggplant stew - over crostini

SALADS

*Add : marinated white anchovies +1.5, shrimp +5, chicken +6, half salmon +7, full salmon +14

Farro & Arugula 9*

goat cheese, dried cherries, toasted walnuts, cucumber, roasted red pepper, champagne vinaigrette

Bresaola Salad 11

cured beef, arugula, cherry tomato, parm, lemon, olive oil

Caesar 9*

romaine, cherry tomatoes, croutons, parm, caesar dressing

Caprese 9

mozz, tomatoes, pesto, basil, balsamic glaze

CHEESE & CHARCUTERIE

All cheeses/meats paired with orange marmalade and crostini. Select any 4 + caponata & mixed olives ~ \$21

Meat

Calabrese Salame 4

dry, spicy

Speck 7

slow-smoked, pork leg, piney pepper

sopressata 5

dry pressed salame, fatty, peppercorn

Smoked Duck 6

rich, fatty, sweet

Prosciutto Di Parma 7

sweet, salt-cured, italian ham

Prosciutto San Daniele 7

sweeter and richer than parma

Prosciutto Cotto 4

prime pork shoulder, coriander, sweet, smokey

Toscana 5

salame, tangy, peppercorn

Spicy Capicola 5

spicy pork shoulder, cayenne, salt brine

Finocchiona 6

salame, fennel, mild

Cheese

Parmigiano Reggiano 7

cow's milk, hard, crystalized, sharp, aged 24 months

Pecorino Romano 4

sheep's milk, hard, salty, nutty, crystalized

caciocavallo 5

cow's milk, hard, mild, semi-salty, nutty

Provolone 4

cow's milk, semi-hard, mild, aged

Tallegio 4

cow's milk, soft, ripe, tang, strong

Dolce Gorgonzola 5

cow's milk, soft, creamy, blue-veined, rich, strong

Fontina 4

cow's milk, semi-soft, mild, buttery, nutty

PASTA

All pastas made in house / Gluten Free +2

Pea Pesto 16

pea-pesto, pistachio, toasted bread crumb, dehydrated kalamata olives, pecorino romano

Bolognese 17

meat sauce, parm

Lasagna 17

ricotta, mozzarella, parm, meat sauce

Arrabiata 15

house-made fennel sausage, red wine, spicy tomato, parm

Linguini Seafood 18

steamed mussel & clam pomodoro emulsion, baby shrimp, salmon, herbs, parm

Vodka Sauce 16

vodka, tomato paste, cream, shrimp, mushrooms

Carbonara 15

guanciale - italian jowl bacon, egg, cream, parm, black pepper

Pomodoro 14

tomato, basil, parm

Pasta Al Norma 14

eggplant, onions, tomato, basil, garlic, mozzarella, wide tagliatelle

PIZZA

All pizzas available Gluten Free +2

Margherita 13

tomato, basil, mozz
- sub buffalo mozz +3

Garden Pizza 15

basil, mozz, caciocavallo, sautéed spinach, cherry tomatoes, marinated artichokes

Sausage & Rustic Potatoes 15

basil, mozz, provolone, spicy house-made fennel sausage, rosemary potatoes, calabrian chile peppers

Prosciutto Arugula 17

tomato, basil, buffalo mozz, arugula, prosciutto

Calabrese Salame 16

tomato, smoked mozz, spicy calabrese salame, parm

Smoked Duck 18

tomato, basil, buffalo mozz, smoked duck, orange marmalade

Five Cheese 15

basil, mozz, parm, pecorino, provolone, fontina
- add tomato +1

Sicilian Mushroom 16

tomato, basil, mozz, caciocavallo, mixed mushroom, capers, kalamata olives, caponata

Ham & Ricotta 16

basil, mozz, prosciutto cotto, calabrian honey, ricotta, marinated tomatoes

Sausage 15

tomato, basil, smoked mozz, caramelized onions, spicy house-made fennel sausage

ENTRÉES

Grilled Shrimp 16

five marinated shrimp, goat cheese risotto, grilled lemon

Grilled Salmon 18

crisp seared, carrot puree, pancetta braised purple cabbage

Veal Parmigiano 18

thin-cut, breaded, pan-fried, oven roasted tomatoes, sautéed spinach
- add side pomodoro +5

Veal Piccata 18

lemon, capers, white wine, butter, brown butter brussels sprouts

Chicken Saltimbocca 17

seared- prosciutto wrapped chicken breast, carrot & sage-white wine sauce, cauliflower puree, brown butter brussels sprouts

Eggplant Parm 15

breaded, pan fried, tomato, mozz, pesto
- add side pomodoro +5

Grilled Pork Chop 19

woodford reserve apple butter, potatoes au gratin, sautéed - green beans, pancetta, caramelized onions, agro-dolce sauce