PIATTINI // cold

Jonagold Apple Salad arugula, Pecorino, shaved fennel, cracked black pepper, champagne vinaigrette 13

Field Green Salad goat cheese, candied walnuts, sherry raisin dressing 12

Prosciutto melon, aged balsamic, Sardinian olive oil, Marcona almonds, mache 15

Burrata “Fumé” roasted candy stripes, shaved golden beets, ceci bean purée, frisée, sunflower seeds, carrot emulsion 15

Baby Kale Caesar Salad Parmigiano Reggiano, white anchovy, miche crostini 13

Forest Mushroom Terrine goat cheese, arugula, watermelon radishes, hazelnuts, Marsala caramel, toasted miche crostini 15

PIATTINI // hot

Baked Baby Pumpkin roasted chanterelle mushrooms, cipollini onions, onion-thyme cream 16

Housemade Potato Gnocchi gorgonzola dolce, toasted pistachios, micro cress, pistachio oil 13

Seared Pork Belly heirloom tomatoes, focaccia crumbs, micro cress, chili oil, tomato jam, aged balsamic 15

Grilled Garlic Prawns N’djua tomato sauce, spaghetti squash, red wine vinaigrette, frisée, Sardinian olive oil 13

WHITE // Wines by the Glass

Rosato Syrah, “Raphael”, Poggio Anima ’16 11
Vermentino di Gallura, S’Eleme ’15 12
Kerner, Nals Margreid ’14 14
Viognier Monferrato, Ferraris ’16 11
Sauvignon, Dipinti ’16 13
Chardonnay, La Ganghija, ’15 14

RED // Wines by the Glass

Chianti, Barone Ricasoli ’15 13
Valpollicella Ripasso, “Mara”, Cesari ’15 15
Pinot Noir, Bottiga Vinaia ’15 14
Montepulciano d’Abruzzo, Valle Reale ’10 12
Cabernet, Molino di Sant’Antimo ’13 13
Cabernet, Sangiovese, Tolani ’12 22

*see wine list for complete selection

CHEF’S ITALIAN CHEESE SELECTION

Taleggio DOP “latte crudo” a soft rind ripened cheese, sweet intense flavor, organic cow’s milk

Sartori Dolcina Gorgonzola rich, creamy, semi-firm, sweet and spicy, aged 130 days, cow’s milk

Beecher’s Flagship Cheddar robust nutty flavor, semi-hard, aged 15 months, cow’s milk

All served with handmade accompaniments 16

SIGNATURE RAVIOLI // handmade in-house

House Made Spicy Sausage Anolini Parmigiano Reggiano, basil, arrabbiata 15/21
Butternut and Acorn Squash Ravioli oregano, sweet walnut butter 15/21
Truffled Pork Belly Agnolotti chanterelles, corn puree, scallions, radish, smoked bacon reduction 16/22
Mushroom Cappellacci roasted garlic, caramelized onions, Parmigiano Reggiano, miatake mushrooms, celery leaves, pine nuts, Pecorino, Marsala mushroom broth 14/20

PASTA * E RISOTTI // gluten free pasta available

Strozzapreti escarole, pancetta, gremolata, lemon butter, chili thread, Parmigiano Reggiano 16/22
Fresh Herb Pappardelle sun-dried tomato pesto, chilies, Castelvetrano olives, Swiss chard, white wine 15/21
Cavatelli duck confit, butternut squash, mushrooms, pearl onions, pine nuts 17/23
Orecchiette spicy sausage, rapini, caramelized onions, Fontina Valle d’ Aosta 16/22
Sweet Corn Risotto Acquerello rice, Parmigiano Reggiano, pancetta, pickled mushrooms, chive oil 19

PESCE //

Day Boat Scallops saffron cauliflower puree, celery caponata, Marcona almonds, quinoa chip, bacon jus 3.5
Pan Roasted Alaskan Halibut almond puree, cherry tomatoes, baby fennel, watercress, black olive caramel 34
Irish Organic Salmon mustard glazed, kohlrabi puree, mixed pole beans, piperrade vinaigrette 32

CARNE //

Veal Scaloppini green beans, King Oyster mushrooms, pancetta, lemon veal sauce 33
Roasted Slagel Farm Chicken Swiss chard, Thumbelina carrots, baby artichokes, caper berries, lemon jus 26
Roasted Rack of Lamb fennel dusted, eggplant puree, wax beans, pickled kohlrabi, tomato-anise reduction 38
Pork Tenderloin braised radishes, pistachio gremolata, orange agrodolce, potato purée 30
Painted Hills Farm New York Strip panzanella salad, arugula pesto, gorgonzola crema 38

18% Gratuity for parties of 6 or more.