

## ‡ spuntini (snacks) ‡

**warmed castelvetrano olives 6**

**bruschetta (pick one) 8**

funghi - maitake mushrooms | wild mushroom purée  
caprese - heirloom tomatoes | ricotta | basil | fior di latte  
baccalà - salted cod | e.v.o.o

**house-made focaccia 5**

whipped lemon butter | salsa verde

## ‡ antipasti freddo ‡

**prosciutto di parma 14**

figs | sheep's milk ricotta | balsamic

**prosciutto cotto 12**

mostarda | pickle red onions | crostini

**roasted beets 14**

cress | citrus | pistachio pesto | sheep's milk ricotta

**arugula insalata 11**

apples | candied walnuts | red onion | slow roasted grapes

**little gem lettuce 12**

parmesan vinaigrette | vine tomatoes | seasoned croutons

**burrata di latte vaccino 14**

slow roasted mighty vine tomatoes | basil pesto

## ‡ antipasti caldi ‡

**arancini 10**

risotto | fior di latte | pomodoro | parmesan

**mozzarella marinara 9**

pomodoro | mozzarella | basil

**tuscan meatballs 13**

prosciutto | pomodoro | pecorino crotonese

**executive chef steve o'neill**

## ‡ primi ‡

| all pastas are housemade and cooked traditional al dente |

**risotto alla bresaola 13 | 22**

wagyu bresaola | vino rosso | rosemary

**tagliatelle 'coniglio' 14 | 23**

bianco bolognese | pecorino crotonese

**canestri al nero 13 / 22**

rock shrimp | n'duja | fresno chilies | scallions

**paccheri alla norma 12 | 21**

mozzarella di bufala | eggplant | basil breadcrumbs

**spaghetti 'carbonara' 14 | 23**

house-cured duck bacon | duck egg yolk | pecorino crotonese

**ricotta gnocchi 13 | 22**

kale pesto | pine nuts | butternut squash

## ‡ secondi ‡

**whole grilled branzino 28**

grilled lemon | sea salt | e.v.o.o.

**grilled swordfish 26**

puttanesca | sautéed baby kale

**bone-in pork chop milanese 26**

meyer lemon | watercress | shaved fennel

**prime 'flannery beef' hanger steak 27**

pizzaiola | fresh oregano | fingerling potatoes

**prime dry-aged bistecca fiorentina 85 (for two)**

36oz 'flannery beef' porterhouse steak

## ‡ contorni ‡

**roasted fingerling potato 6**

peperonata | parmesan

**crispy brussels sprouts 7**

bacon | pecorino crotonese | balsamic glaze

**charred broccolini 7**

garlic | chilies | lemon

**cauliflower gratin 7**

prosciutto breadcrumbs | cream | nutmeg



our artisan pizzas are hand-made to order and meant to be shared.  
we unfortunately cannot guaranty their timing to the table,  
but we are certain they are worth waiting for.

## ‡ pizze rosse ‡

| with house blend tomato sauce |

**marinara 15**

fresh garlic | oregano | olive oil

**margherita 16**

mozzarella di bufala | san marzano tomato | basil

**rucola 15**

arugula | prosciutto | fior di latte

**polpetta 16**

meatballs | giardiniera | fior di latte

**calabrese 16**

n'duja | local honey | fior di latte

**capricciosa 16**

artichoke | prosciutto cotto | black olive | fior di latte

## ‡ pizze bianche ‡

| with garlic olive oil |

**carbonara 17**

grilled scallions | bacon lardon | parmesan | egg yolk

**quattro formaggi 16**

fior di latte | ricotta | parmigiano | gorgonzola

**finocchiona 17**

sausage | wild mushrooms | fennel x3 | fior di latte

**add arugula +2**

**put an egg on it! +2**

please inform your server of any allergies as not all ingredients are listed on the menu