

spuntini (snacks)

crostini (choose 4) 10

salsiccia fennel sausage | taleggio | fennel fronds

classico mighty vine tomatoes | basil | smoked salt

toscana anchovy | garlic | lemon | parsley

funghi cremini mushrooms | garlic | thyme

english pea pea purée | mint

rustico chicken liver purée | marinated golden raisins

crispy ceci beans 3

warm castelvetrano olives 6

focaccia 4

whipped lemon butter | salsa verde

antipasti & insalate

mozzarella marinara 9

pomodoro | mozzarella | basil

chilled octopus 'carpaccio' 15

squid ink aioli | pickled fresno | soft herbs | citrus

fried squash blossoms 10

whipped ricotta | salsa verde

di stefano burrata 14

prosciutto di parma | english peas | mint | lemon oil

insalata verde 10

little gem lettuce | cucumber | fennel | bagna cauda

summer salad 11

tomatoes | watermelon | pistachio pesto | marscapone

salumi 18

barolo salami | head cheese | soppressata | mostarda

arancini 10

prosciutto cotto | pomodoro | parmesan

tuscan meatballs 13

prosciutto | pomodoro | pecorino crotonese

executive chef steve o'neill

primi

| all pastas are housemade and cooked traditional al dente |

lobster risotto 18 | 26

lobster claw | toasted hazelnuts | tarragon | lemon

conchiglie 13 | 22

guanciale | calamari | mint-pistachio pesto | lemon

campanelle alla norma 12 | 21

oven roasted eggplant | pomodoro | basil breadcrumbs

spaghetti 'carbonara' 14 | 23

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

gnocchi 13 | 22

ricotta | summer truffles | chanterelle mushrooms

secondi

whole grilled branzino 29

panzanella primavera | grilled lemon

skuna bay salmon 26

asparagus | fava beans | salmoriglio

pan roasted 'green circle' chicken 26

baby fennel | castelvetrano olives | braised tomatoes

slow roasted pork tenderloin 27

shiitake mushrooms | oven-roasted turnips | demi-glace

prime 'flannery beef' hanger steak 28

grilled zucchini | sweet corn | salsa verde

prime dry-aged bistecca fiorentina 85 (for two)

36oz 'flannery beef' porterhouse steak | contorni

contorni - 7

roasted cremini mushrooms

vino rosso | garlic butter | soft herbs

roasted corn

calabrian chile butter | garlic scapes

grilled summer squash

arugula | mint | lemon | ricotta salata

crispy fingerling potatoes

shaved parmesan | garlic purée | fresh herbs

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

join us for sunday brunch 10am - 2pm featuring \$3 mimosas



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

soppressata | local honey | fior di latte

capricciosa 16

artichoke | prosciutto cotto | black olive | fior di latte

pizze bianche

| with garlic olive oil |

caciocavallo 15

zucchini | squash blossoms | cherry tomato | caciocavallo

carbonara 17

grilled scallions | guanciale | 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

add anchovies +3

put an egg on it! +2