



‡ spuntini (snacks) ‡

crispy ceci beans 3

warmed castelvetrano olives 6

bruschetta (pick one) 10

caponata - eggplant | roasted bell peppers | e.v.o.o.

rustic - sautéed chicken liver | herb butter

whipped ricotta - bottarga | lemon

house-made focaccia 5

whipped lemon butter | salsa verde

‡ antipasti freddo ‡

speck 12

peach chutney | giardiniera | crostini

prosciutto di parma 14

figs | sheep's milk ricotta | balsamic

prosciutto cotto 12

mostarda | pickle red onions | crostini

summer salad 12

tomato | watermelon | pistachio pesto | marscapone

grilled radicchio 15

endive | parmesan vinaigrette | seasoned croutons

burrata di latte vaccino 14

slow roasted mighty vine tomato | basil pesto

mozzarella di bufala 15

strawberry compote | balsamico | oregano | ciabatta

‡ antipasti caldi ‡

arancini 10

risotto | fior di latte | pomodoro | parmesan

mozzarella marinara 9

pomodoro | mozzarella | basil

tuscan meatballs 13

prosciutto | pomodoro | pecorino crotonese

p.e.i. mussels 9

calabrian chilies | fennel | tomatoes | leeks | vino bianco

executive chef steve o'neill

‡ primi ‡

| all pastas are housemade and cooked traditional al dente |

squid ink risotto 16 | 24

braised squid | charred radicchio | chive

tagliatelle 14 | 23

bolognese | pomodoro | pecorino crotonese

orecchiette 13 | 22

manila clams | sun gold tomatoes | chilies | leeks | fennel

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 28

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

pan seared salmon 25

romesco | salmoriglio

pan roasted 'green circle' chicken 26

fennel | castelvetrano olives | braised tomatoes

prime 'flannery beef' hanger steak 27

sautéed brussels sprout tops | salsa verde

prime dry-aged bistecca fiorentina 85 (for two)

36oz 'flannery beef' porterhouse steak

‡ contorni ‡

roasted cremini mushrooms 7

vino rosso | garlic butter | soft herbs

potato confit 6

fingerling potatoes | peperonata | parmesan

grilled summer corn 6

calabrian chile butter | chives

charred broccolini 7

garlic | chilies | lemon

crispy brussels sprouts 7

bacon | pecorino crotonese | balsamic glaze

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 | cherry tomato | caciocavallo

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

add anchovies +3

put an egg on it! +2

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