

‡ spuntini (snacks) ‡

marinated olives 5
mixed olives | smoked salt

pane 4
wood-oven fired "puff" bread | whipped herb butter

bruschetta (pick one) 8
giardino - speck | pickled onion | chevre | apple | greens
funghi - wood-oven roasted wild mushrooms | taleggio
'nduja - warmed 'nduja | smoked olive oil

‡ antipasti freddo ‡

insalata di rucola 14
roasted grapes | artichokes | cherry tomatoes | pecorino

roasted baby beets 14
shaved beets | whipped ricotta | pistachio pesto

'di stefano' burrata e carne 16
burrata | prosciutto di parma | sea salt | grilled bread

‡ antipasti caldi ‡

cozze al vino bianco 15
p.e.i. mussels | brodo rosso | guanciale | grilled bread

grilled endive 9
espresso reduction | smoked olive oil | sea salt

arancini 12
scamorza | soft herbs | charred tomato aioli

insalata di polpo e cece 17
calabrian chickpea | preserved cucumber | salmoriglio

fritto misto 15
calamari | rock shrimp | lemon | calabrian chili aioli

polpette arrabbiata 13
traditional meatballs | fior di latte | basil | grilled bread

chef de cuisine | vicente estrada

sous chef | colin weis

bar director | jack ferencz

proprietor & wine director | scott manlin

‡ primi ‡

| all pastas are housemade and cooked traditional al dente |
| gluten free pasta available upon request |

risotto ai funghi 14 | 25
wild mushrooms | turmeric | tarragon

fusilli al nero 15 | 27
blue crab | squid ink | mint | 'nduja butter

duck 'carbonara' 25
duck bacon | duck egg | parmigiano reggiano | chives

gigli alla norma 12 | 23
roasted eggplant | pomodoro | basil breadcrumbs

orecchiette maiale 14 | 25
red chard pesto | pork sausage | fennel

tagliatelle bolognese 14 | 25
classic bolognese | fonduta | pecorino

‡ secondi ‡

branzino alla griglia 30
grilled lemon | sea salt | e.v.o.o. | bitter greens

nasello di crosta di zucca 30
pan-seared hake | roasted cauliflower | acorn squash x2

mezzo pollo grigliata 24
grilled ½ chicken | grilled zucchini | peperonata

coniglio 'osso bucco' 25
braised rabbit leg | creamy polenta | smoked carrots

prime 'flannery' beef 'sirloin cap' 29
celery root purée | wild mushroom ragu | red wine reduction

36oz prime, dry-aged, 'flannery' bistecca fiorentina 90
choice of contorni

‡ contorni ‡

creamy polenta 7
creamy polenta | chives

charred broccolini 7
mint | lemon vinaigrette | chili

confit'd fingerling potatoes 7
duck fat | rosemary | garlic

brussels sprouts 7
crispy guanciale | aged balsamic | pecorino



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

‡ pizze rosse ‡

| with house blend tomato sauce |

margherita 16
mozzarella di bufala | san marzano tomato | basil
capricciosa 18
artichokes | prosciutto cotto | black olive | fior di latte

la stella 18
prosciutto filled crust | ricotta | arugula | fior di latte

melanzana 17
eggplant | goat's cheese | calabrian honey

calabrese 17
salumi | calabrian peppers | giardiniera | fior di latte

‡ pizze bianche ‡

| with garlic olive oil |

carbonara 18
guanciale | egg yolk | tellicherry | parmesan reggiano
quattro formaggi 17
fior di latte | ricotta | gorgonzola | parmesan

funghi 18
wild mushrooms | thyme | fior di latte
finocchiona 18
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