



‡ spuntini (snacks) ‡

bruschetta (pick one) 8

prosciutto - prosciutto di parma | scamorza | rosé reduction
funghi - wood-fired maitake mushrooms | taleggio
ceci - chickpeas | marinated fennel | pistachio pesto

marinated olives 5

mixed olives | smoked salt

pane 4

wood-fired bread | whipped herb butter

‡ antipasti freddo ‡

butter lettuce 13

cherry tomatoes | radish | 'nduja pine nuts

insalata di rucola 16

treviso | mozzarella | roasted grapes | asparagus | artichoke

roasted baby beets 14

shaved beets | whipped ricotta | pistachio pesto

'di stefano' burrata 16

prosciutto di parma | sea salt | grilled bread

‡ antipasti caldi ‡

grilled endive 9

espresso reduction | smoked olive oil | sea salt

arancini 12

scamorza | mint | pea x3

insalata di polpo e patate 17

charred octopus | potato | celery | lemon | salmoriglio

fritto misto 15

calamari | rock shrimp | lemon | calabrian chili aioli

polpette arrabiata 13

traditional meatballs | fior di latte | basil

chef de cuisine | vicente estrada

sous chef | colin weis

proprietor & wine director | scott manlin

‡ primi ‡

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

risotto al zucca 14 | 25

zucchini | green garlic | toasted almonds

gigli alla norma 12 | 23

roasted eggplant | pomodoro | pecorino

fusilli al nero 15 | 27

rock shrimp | squid ink | 'nduja | mint | uni butter

orecchiette maiale 14 | 25

kale pesto | pork sausage | fennel

duck 'carbonara' 24

duck bacon | duck egg | parmesan reggiano | chives

tagliatelle bolognese 14 | 25

classic bolognese | fonduta | pecorino crotonese

‡ secondi ‡

whole grilled branzino 30

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

pan-roasted grouper 30

peas | fava beans | gigante beans | vellutata di pesce

mezzo pollo grigliata 24

grilled ½ chicken | hen of the woods | asparagus | spruce tips

prime 'flannery' beef hanger steak 27

heirloom tomato vinaigrette | bitter greens | sorrel

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

choice of contorni

‡ contorni ‡

confit'd fingerling potatoes 7

duck fat | rosemary | garlic

creamy polenta 7

creamy polenta | chives

charred broccolini 7

mint | lemon vinaigrette | chili

brussels sprouts 7

crispy guanciaie | aged balsamic | pecorino toscano

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

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 |

la stella 17

prosciutto filled crust | ricotta | arugula | fior di latte

margherita 16

mozzarella di bufala | san marzano tomato | basil

calabrese 17

salume | calabrian peppers | fior di latte

polpetta 17

house meatballs | giardiniera | fior di latte

capricciosa 18

artichokes | prosciutto cotto | black olive | fior di latte

puttanesca 16

anchovies | kalmata olives | capers | fior di latte

‡ pizze bianche ‡

| with garlic olive oil |

quattro formaggi 17

fior di latte | ricotta | gorgonzola | parmesan

il verde 17

pistachio pesto | guanciaie | ramps x2 | fior di latte

funghi 18

bechamel | fior di latte | wild mushrooms | porcini

finocchiona 18

sausage | wild mushrooms | fennel x3 | fior di latte

add arugula +2
put an egg on it! +2