



‡ spuntini (snacks) ‡

bruschetta (pick one) 8

prosciutto - lady edison 'prosciutto' | cantaloupe | mint
funghi - wood-fired maitake mushrooms | taleggio
ceci - chickpeas | marinated fennel | pistachio pesto

warmed castelvetrano olives 6

pane 4

warmed focaccia bread | whipped herb butter

‡ antipasti freddo ‡

little gem lettuce 11

red onion | heirloom tomatoes | 'nduja breadcrumbs

insalata di rucola 11

treviso | roasted grapes | shaved pears | gorgonzola

roasted baby beets 14

beet purée | shaved beets | whipped ricotta | pistachio pesto

'di stefano' burrata 16

lady edison 'prosciutto' | sea salt | grilled bread

‡ antipasti caldi ‡

grilled endive 8

espresso reduction | smoked olive oil | sea salt

arancini 10

taleggio | kalamata olive tapenade | pomodoro

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

‡ primi ‡

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

risotto alla zucca 14 | 23

butternut squash | toasted pistachio | pumpkin oil

campanelle alla norma 13 | 22

roasted eggplant | basil breadcrumbs | pomodoro

fussili al nero 17 | 26

blue crab | uni butter | chilies | mint | lemon

duck 'carbonara' 23

duck bacon | duck egg | parmigiano reggiano | chives

orecchiette 13 | 22

'nduja | lemon | grilled rapini pesto | pecorino

tagliatelle bolognese 14 | 23

classic bolognese | fonduta | pecorino crotonese

‡ secondi ‡

whole grilled branzino 29

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

pan-roasted king salmon 27

spaghetti squash | cauliflower purée | salmoriglio

'berkshire' pork osso bucco 26

braised pork shank | polenta | gremolata

prime 'flannery' beef hanger steak 26

mashed fingerling potatoes | demi-glace | sorrel

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

choice of contorni

‡ contorni ‡

creamy polenta 6

creamy polenta | chives

'nichols farm' charred rapini 6

mint | lemon vinaigrette | chili

brussels sprouts 7

crispy guanciaie | aged balsamic | pecorino toscano

romanesco al forno 7

oven-roasted romanesco | pine nuts | golden raisins

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 16

house meatballs | giardiniera | fior di latte

capricciosa 16

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 16

fior di latte | ricotta | gorgonzola | parmesan

uva tostata 16

slow roasted red grapes | taleggio | balsamico

carbonara 16

bacon lardons | parmesan | egg yolk

finocchiona 17

sausage | wild mushrooms | fennel x3 | fior di latte

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

executive chef steve o'neill
sous chef vicente estrada

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