



Antipasti

Treddo

SALUMI & FORMAGGIO | 21/37

chef selection of imported italian meats, cheeses, nuts, jam, giardiniera, focaccia crostini

add house made ricotta | 4

FARM GREENS | 17

summer vegetables, castelveltrano olives, crispy chickpeas, ricotta salt, creamy dill vinaigrette

ARUGULA & RADICCHIO | 17

ricotta, balsamic strawberries, farro, walnut

add speck | 3

ARTICHOKE | 17

arugula, fennel, parmesan reggiano, sunflower seeds, lemon dijon vinaigrette

ESCAROLE CAESAR | 17

parmesan + pecorino, lemon anchovy, parmesan peppercorn, crostini, white anchovy, pancetta

PANZANELLA | 18

burrata, salame, pepperoncini, olives, red pepper, red onion, torn bread, italian vinaigrette

*STEAK TARTARE | 19

porcini + truffle dijon crema, cornichon + caper salsa verde, egg yolk, herbed cracker

Caldo

MEATBALLS | 13

pomodoro, ricotta, basil

SAUSAGE & RABE | 15

homemade sausage, broccoli rabe, cannellini beans, parmesan reggiano

CALAMARI | 14

smoked tomato pomodoro, peperoncini, garlic butter

EGGPLANT | 13

ricotta, herbs, pomodoro, basil

CLAMS | 16

garlic, shallot, pomodoro, white wine, lemon, butter, focaccia

FOCACCIA | 7/12

fresh baked rosemary focaccia, roasted garlic, imported olive oil, seasonal butter

Sides pasta pomodoro | 11 green beans | 6 broccoli rabe | 7

Add ons chicken breast | 8 grilled shrimp | 8 salmon | 13 add meatballs | 10 sausage | 7

Primi

FETTUCCINE BOLOGNESE | 21

hand-cut fettuccine, beef + pork + veal ragu, pecorino, basil
add house made ricotta | 4

GNOCCHI SORRENTINA | 21

potato dumplings, pomodoro, cream, roasted tomato, fresh mozzarella, pecorino, basil
add bolognese | 7

BUCATINI AMATRICIANA | 21

guanciale, pomodoro, calabrian chili, pecorino, basil

MAFALDINE | 21

aglio e olio, anchovy, basil, mint, walnut, lemon, arugula, breadcrumbs, pecorino

BUCATINI CACIO E PEPE | 21

pecorino + grana, burrata, lemon, black pepper

FUSILLI | 24

sweet onion braised duck, caramelized onion, butter, pecorino

SPAGHETTI PESCE | 26

clam, cod, shrimp, garlic, lemon, anchovy, roasted fennel, pine nut, parsley, breadcrumbs

RAVIOLI | 24

goat + mascarpone cheese filling, zucchini, sun dried tomato, spinach, pine nut, parmesan brodo

 indicates homemade artisan pasta

Secondi

*N.Y. STRIP STEAK | 36

peppercorn crusted, gorgonzola boursin, balsamic charred radicchio + potato, salsa verde

CHICKEN STATLER + BONELESS THIGH | 26

pancetta + spinach risotto, lemon + caper pan jus

VEAL MILANESE | 29

prosciutto, cannellini beans, artichoke, escarole, lemon butter, arugula, parmesan

*SALMON | 26

summer vegetable + farro salad, balsamic vinaigrette, basil + pistachio pesto

*PORK CHOP | 29

polenta cake, green beans, plum + pearl red onion agro dolce

BAKED COD | 26

herb + ritz crumb, tomato + eggplant puree, broccoli rabe + potato, herb + caper butter

GRILLED SHRIMP | 24

diavlo spiced shrimp, cannellini beans, tomato, red bell pepper, pomodoro, calabrian chili

**consuming raw or undercooked meat and seafood may increase the risk of food-borne illness
**please inform your server of any food allergies or restrictions before ordering*