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






freddo

- SALUMI & FORMAGGIO, CHEF SELECTION OF MEATS, CHEESE, NUTS, JAMS, VEGETABLES | 19/35 add house made ricotta | 4
- FARM GREENS, SHAVED ROOT VEGETABLES, APPLE, DRIED CRANBERRY, RICOTTA SALATA, APPLE CIDER + MUSTARD VINAIGRETTE | 16
- ARUGULA & RADICCHIO, GORGONZOLA BOURSIN, SPECK, FIG, WALNUT, RED WINE VINAIGRETTE | 16
- ROASTED BEETS + HONEYNUT SQUASH, BURRATA, KALE + ARUGULA, SAGE PESTO, SABA, MAPLE, PEPITA SEEDS | 19 add speck | 3
- BRUSSEL SPROUT CAESAR, BABY KALE, APPLE + FENNEL, LEMON ANCHOVY, PARMESAN PEPPERCORN, PECORINO, CROSTINI | 16
- ANTIPASTO, SALAME, ARTICHOKE, RED PEPPER, OLIVES, PEPPERONCINI, PARMESAN REGGIANO, ITALIAN VINAIGRETTE | 19
- STEAK + TRUFFLED MUSHROOM TARTARE, SALSA VERDE, POACHED EGG YOLK, PARMESAN PEPPERCORN, POTATO CHIPS | 18

caldo

- MEATBALLS, POMODORO, RICOTTA, BASIL | 12
- HOMEMADE SAUSAGE, BROCCOLI RABE, CANNELLINI BEAN, PARMESAN | 15
- CALAMARI, SMOKED TOMATO POMODORO, PEPPERONCINI, GARLIC BUTTER | 14
- EGGPLANT, RICOTTA, HERBS, POMODORO, BASIL | 12
- CLAMS, GARLIC, SHALLOT, POMODORO, WHITE WINE, LEMON, BUTTER, FOCACCIA | 16
- CREAMY FONTINA POLENTA, WILD MUSHROOMS, ALMONDS, ARUGULA | 18
- FRESH BAKED ROSEMARY FOCACCIA, ROASTED GARLIC, EVOO, SEASONAL BUTTER | 11 half | 7

primi

- HAND-CUT FETTUCCINE, BOLOGNESE, PECORINO, BASIL | 21 
- GNOCCHI ALLA SORRENTINA, POMODORO, CREAM, MOZZARELLA, PECORINO, BASIL | 21  add bolognese | 7
- BUCATINI, AMATRICIANA, GUANCIALE, POMODORO, CALABRIAN CHILI, PECORINO | 20 
- MAFALDINE, AGLIO E OLIO, ANCHOVY, LEMON, ARUGULA, MINT, WALNUT, BREADCRUMB | 20
- BUCATINI, CACIO E PEPE, BURRATA | 20 
- FUSILLI, BRAISED DUCK, CARAMELIZED ONION, BUTTER, PECORINO | 24 
- SPAGHETTI PESCE, CLAM, SHRIMP, GARLIC, LEMON, ANCHOVY, ROASTED FENNEL, PINE NUT, PARSLEY | 26 
- AGNOLOTTI, TRUFFLE GORGONZOLA FILLING, SEASONAL SQUASH + MUSHROOMS, HAZELNUT, SAGE BROWN BUTTER | 24 
-  home made artisan pasta

secondi

- CHICKEN STATLER + THIGH, SICILIAN BROCCOLI + CAULIFLOWER, SICILIAN VINAIGRETTE, CAPERS, PINE NUTS, PAN JUS | 26
- *SIRLOIN STEAK, PEPPERCORN CRUSTED, CRISPY SMASHED CREAMER POTATO + GARLIC TALLOW PARMESAN BUTTER, KALE | 36
- VEAL MILANESE, PROSCIUTTO, CANNELLINI BEAN, ARTICHOKE, ESCAROLE, LEMON BUTTER, ARUGULA, PARMESAN | 29
- *SALMON, CELERY ROOT PUREE, BALSAMIC ROASTED BEETS + CASTELVELTRANO OLIVES, PISTACHIO + HERB GREMOLATA | 26
- *PORK CHOP, CREAMY POLENTA, BALSAMIC DEMI + VINEGAR PEPPER BRUSSEL SPROUTS | 29

- PASTA POMODORO | 10 BRUSSEL SPROUTS + BALSAMIC VINEGAR PEPPERS | 9 BROCCOLI RABE | 7
- add chicken breast | 8 shrimp | 8 salmon | 13 add meatballs | 10 add sausage | 7