



antipasto STARTERS

affettati misti mixed cured meat tastings with chefs selection of accompaniments (of 3 5)	15 19
formaggi misti mixed cheese board tastings with chefs selection of accompaniments (of 3 5)	15 19
olive miste mixed marinated olive bowl	9
assaggini di salsicce casalinghe duo of house-made sausages with accompaniments	16
calamari peperonati lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	18
caprese d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	18
zucchini fritte breaded zucchini, calabrian chile aioli, fresh basil, parmigiano	16
calamari limone grilled calamari, limoncello butter sauce, capers, shishito peppers, herb breadcrumbs	18
zuppa di cozze mussels, garlic, chili, white wine, fumét, tomatoes	17
carpaccio thinly sliced, raw beef tenderloin, capers, red onion, parsley, lemon, arugula and shaved parmigiano	17
*gamberi alla griglia grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile-honey vinaigrette	20
*burrata al tartufo nero black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes (extra virgin olive oil, fresh basil, garlic)	19
arancini risotto alla norma (eggplant, grilled red onion, fresh basil, tomato) marinara sauce, ricotta salata	18
polipo alla griglia grilled octopus, tomato gastrique, gigante beans, radicchio, taggiasca olives, mint, herb oil, grapefruit	24
carciofi alla giudia roman artichokes, straciatella, mint, radicchio, lemon, herb oil	19
giardinera house-made seasonal pickled vegetable bowl	12

zuppe SOUP

minestrone made with pork	8
zuppa del giorno may be made with beef, pork or chicken	8

insalate SALAD

insalata mista mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	11
radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	15
barbabietola roasted michigan beets, strawberries, watermelon, arugula, raspberry poppy seed vinaigrette, whipped goat cheese, cashews	15
rucola e parmigiano baby arugula, shaved parmigiano, lemon, extra virgin olive oil	12
panzanella diced seasonal italian bread, cucumbers, asparagus, avocado, mint, fresh basil, red onion, buttermilk dressing, sunflower seeds, feta	15
insalata di carote e finocchio shaved rainbow carrots, shaved fennel, pine nuts, red leaf lettuce, dried cranberries, fig vinaigrette, aged balsamic, seasonal citrus	15

primi PASTA

ravioli di vitello con pomodoro e panna house-made veal ravioli with palomino sauce	24
tagliatelle alla bolognese house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	28
orecchiette alla barese house-made orecchiette pasta with rapini, red pepper flake and ground italian sausage	23
strozzapretti alla norcina house-made strozzapretti pasta, cream, tomato, ground sausage, white wine and white truffle oil	24
gnocchi al pomodoro fresco potato gnocchi, fava beans, heirloom tomato, garlic, red pepper flakes, fresh basil, straciatella, herb oil	24
penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	25
linguine alle vongole [CON SUGO ROSSO O BIANCO] house-made linguine with choice of white or red clam sauce, garlic and red pepper flake	30
risotto porcini e salsiccia porcini mushroom risotto with house-made italian sausage, parmigiano and butter	33
paccheri al nero di seppia alla pescatore house-made fresh squid ink paccheri, clams, mussels, calamari, shrimp, scallops, fresh basil, white wine, fumet, tomato, garlic breadcrumbs	39
elicoidali al ragu di agnello house-made elicoidali pasta, slow braised lamb leg, heirloom tomato, calabrian chile, cubanelle peppers, garlic whipped ricotta	35
bucatini al tartufo nero house-made bucatini, guanciale, leeks, mixed mushrooms, madeira, cream, black truffle, butter, parmigiano	35
fusilli pesto imported fusilli pasta, pesto genovese, grape tomatoes, shaved parmigiano, toasted pine nuts	28

secondi ENTREE

pollo alla sorrentina bell and evans chicken scaloppini, fresh lemon, white wine, mixed mushrooms, artichoke, capers, onions, butter sauce with baked polenta and rapini	30
vitello con funghi sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	38
salmone livornese grilled faroe island salmon filet, cauliflower purée, fava beans, peas, roman artichokes, marinated bell peppers, livornese (fresh tomato, taggiasca olives, capers)	35
branzino alla griglia grilled mediterranean sea bass, limoncello vinaigrette, gigante bean ragu, castelveltrano olives, seasonal roasted vegetables, grilled lemon	45
* saltimbocca alla romana medallions of veal tenderloin, fontina valle d'aosta, prosciutto di parma, in a light sage demi-glace served with roasted redskin potatoes with onions & roasted garlic cloves and green beans almandine	45
* filetto di manzo grilled 10 oz filet mignon, roasted rosemary yukon gold potatoes, rainbow chard, porcini red wine reduction	MKT
* agnello alla scottadito grilled domestic lamb, roasted rosemary yukon gold potatoes, rainbow chard, lamb jus, lambrusco reduction	MKT
* ribeye 24 oz bone in ribeye, roasted rosemary yukon gold potatoes, rainbow chard, heirloom tomato ammoglio	MKT
risotto all' arragosta saffron risotto, lobster, fresh heirloom tomato, lemon zest, peas, scallions, tarragon butter, parmigiano	48

rare: cool red center | **medium rare:** warm red center | **medium:** warm pink center
medium well: slight pink center | **well:** no pink, cooked through

pizza [ALL OF OUR PIZZAS ARE HANDMADE AND COOKED IN OUR OWN WOOD BURNING ITALIAN PIZZA OVEN]

#2 salsiccia e funghi house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella	19
#5 san daniele san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto	19
#6 porchetta e funghi mixed mushrooms, thinly shaved house-made porchetta, smoked mozzarella, hungarian peppers, roasted vidalia onions, toasted fennel, parmigiano, hot honey	18
#7 acciuga e olive tomato sauce, oregano, fresh mozzarella, marinated anchovies, castelveltrano olives, chile oil, basil, extra virgin olive oil	17
#8 spinaci fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano	17
#9 margherita tomato sauce, fresh mozzarella, basil, and extra virgin olive oil	17
#10 rucola & bresaola italian beef (cured in the same manner as prosciutto), tomato sauce, fresh mozzarella, arugula, shaved parmigiano reggiano, fresh grape tomatoes, olive oil, salt & pepper	18
#12 salsiccia peperonata tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella	17
#13 diavola tomato sauce, hot soppressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella	18
#14 primavera fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze	17
#15 focaccia house-made focaccia, sea salt, rosemary, extra virgin olive oil	10
#16 focaccia romana house-made focaccia, sea salt, light tomato sauce, oregano, rosemary, extra virgin olive oil, burrata	18



- PARTIES OF 6 OR MORE WILL BE ON ONE CHECK WITH A 20% GRATIUTY ADDED.
- CURB SIDE ORDERS WILL HAVE AUTOMATIC 15% GRATIUTY ADDED.
- PLEASE INFORM YOUR SERVER OF ANY GLUTEN OR LACTOSE INTOLERANT ISSUES AS SOME OF OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.
- * CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.