

antipasto STARTERS

AFFETTATI MISTI 15 | 19

mixed cured meat tastings with chef's selection of accompaniments (of 3|5)

FORMAGGI MISTI 15 | 19

mixed cheese board tastings with chef's choice of accompaniments (of 3|5)

OLIVE MISTE 9

mixed marinated olives

SALSICCIA ALLA GRIGLIA 16

grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil

CALAMARI PEPERONATI 18

lightly floured and fried, pepperoncino, scallions, fresh lemon, marinara

CALAMARI ALLA GRIGLIA 18

grilled calamari, nduja, grilled zucchini, mint, cannellini beans, butter, lemon

CAPRESE 18

d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

ZUCCHINE FRITTE 16

breaded zucchini, shishito pepper aioli, basil, parmigiano

***CARPACCIO DI MANZO 19**

thinly sliced raw beef tenderloin, capers, red onion, lemon, extra virgin olive oil, arugula, shaved parmigiano

ZUPPE DI COZZE 17

p.e.i. mussels, garlic, chili, white wine, fumet, marinara, basil, grilled crostini

GAMBERI ALLA GRIGLIA 20

grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile honey vinaigrette

BURRATA AL TARTUFO NERO 19

black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes, herb oil

CROSTINI 17

chef's selection of flavors and accompaniments

POLIPO ALLA GRIGLIA 24

grilled spanish octopus, marinated gigante beans, grilled castelveltrano olives, radicchio, pickled shallots, charred grapefruit vinaigrette, mint, frisee

zuppe SOUP

MINISTRONE 8

made with pork

ZUPPA DEL GIORNO 9

may be made with beef, pork, or chicken

insalate SALAD

INSALATA MISTA 11

mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

RADICCHIO E LATTUGA DI BOSTON 15

radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

RUCOLA E PARMIGIANO 12

baby arugula, shaved parmigiano, lemon, extra virgin olive oil

BARBABIETOLA 15

grilled michigan beets, sweet potato, frisée, spiced apple mostarda, gorgonzola, balsamic onions, pistachios, cinnamon honey vinaigrette

INSALATA DI CAROTE E PERA 15

shaved heirloom carrots, spring mix, spiced pears, dried cranberries, candied pine nuts, ricotta salata, brown butter poppy seed vinaigrette

primi PASTA

TAGLIATELLE ALLA BOLOGNESE 28

house-made tagliatelle pasta, traditional meat sauce (ground veal, beef, sausage, pancetta) parmigiano

STROZZAPRETTI NORCINA 24

house-made strozzapretti pasta, ground sausage, cream, tomato, white wine, white truffle oil, parmigiano

PENNE ALLA VODKA 25

imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano

ORECCHIETTE BARESE 23

house-made orecchiette pasta, house-made ground sausage, rapini, garlic, chile flake, parmigiano

TORTELLINI DI FORMAGGI 22

house-made cheese tortellini, speck, seasonal squash, sundried tomato, spinach, walnuts, brown butter, sage, parmigiano

LINGUINE ALLE VONGOLE 30

imported linguine pasta, manila clams, garlic, red pepper flakes, fumet, choice of white or red clam sauce

GNOCCHI AL RAGU DI MANZO 27

potato gnocchi, slow braised beef, calabrian chile, stoney creek mushrooms, cream, demi glace, butter, pecorino

RAVIOLI DI VITELLO 28

house made veal ravioli, palamino sauce, basil, parmigiano

secondi ENTREEÉ

POLLO ALLA SORRENTINA 30

chicken scallopini, shallots, mixed mushrooms, artichokes, capers, fresh lemon, butter sauce, polenta, rapini

VITELLO MARSALA 38

veal scallopini, mixed mushrooms, shallots, marsala wine, demi glace, butter, polenta, rapini

SALMONE SICILIANO 35

faroe island salmon, seasoned breadcrumbs, roasted potatoes, caramelized onions, spinach, pesto genovese, marinated grape tomatoes

BRANZINO ALLA GRIGLIA 45

grilled mediterranean sea bass, cannellini beans, stoney creek mushrooms, tomato caper butter, grilled lemon

***SALTIMBOCCA ALLA ROMANA 45**

veal tenderloin medallions, fontal, prosciutto di parma, sage demi glace, roasted potatoes, roasted garlic cloves, caramelized onions, green beans almandine

***FILETTO DI MANZO MKT**

grilled 10 oz filet mignon, roasted rosemary yukon potatoes, grilled broccolini, red wine demi glace

***AGNELLO ALLA SCOTTADITO MKT**

grilled domestic lamb, roasted rosemary yukon gold potatoes, grilled broccolini, aged balsamic, lambrusco reduction

***BRACIOLA DI MAIALE 40**

grilled 16 oz bone in brined kurobuta pork chop, gigante beans all' amatriciana, grilled broccolini, grilled lemon

OSSO BUCO DI VITELLO 56

slow braised veal osso buco, taleggio whipped saffron mashed potatoes, spinach, aged balsamic

RISOTTO PORCINI E SALSICCIA 33

porcini mushroom risotto, house-made ground sausage, parmigiano, butter

RISOTTO CAPESANTE E ZUCCA 35

parmigiano risotto, scallops, butternut squash, cashews, aged balsamic, fried sage

pizza

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

- #1 MARGHERITA 16**
pizza sauce, fresh mozzarella, basil, extra virgin olive oil
- #2 SAN DANIELE 19**
18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese
- #3 PORCHETTA E FUNGHI 18**
house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian peppers, roasted onions, toasted fennel, parmigiano, hot honey
- #4 SPINACI 17**
fresh spinach, garlic, chile flake, fresh mozzarella, parmigiano, extra virgin olive oil
- #5 SALSICCIA E FUNGHI 19**
house ground sausage, roasted mixed mushrooms, roasted onions, taleggio, fresh mozzarella
- #6 RUCOLA E BRESAOLA 18**
pizza sauce, fresh mozzarella, bresaola, arugula, marinated tomatoes, shaved parmigiano, extra virgin olive oil
- #7 SALSICCIA PEPERONATA 17**
pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano
- #8 DIAVOLA 18**
pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola
- #9 PRIMAVERA 17**
pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze
- #10 FOCACCIA 10**
extra virgin olive oil, flaky sea salt, rosemary
- #11 FOCACCIA ROMANA 18**
light pizza sauce, sicilian oregano, rosemary, extra virgin olive oil, flaky sea salt, burrata
- #12 TARTUFO E ZUCCA 24**
black truffle sauce, fresh mozzarella, taleggio, seasonal squash, guanciale, sage

- PARTIES OF SIX OR MORE WILL BE ON ONE CHECK WITH A 20% GRATUITY ADDED.
- CARRYOUT ORDERS EXCEEDING \$100 WILL HAVE AN AUTOMATIC 15% GRATUITY ADDED TO THE BILL
- PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES AS SOME 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 RISK OF FOODBORNE ILLNESS.

CHEF DE CUISINE | FRANCISCO NERI

CHEF | JOSE ROSAS

GENERAL MANAGER & SOMMELIER | IAN MCCLAIN

PROPRIETORS | THE FALLONE FAMILY