

antipasto STARTERS

- P AFFETTATI MISTI 17 | 21**
mixed cured meat tastings with chef's selection of accompaniments (of 3|5)
- V FORMAGGI MISTI 17 | 21**
mixed cheese board tastings with chef's selection of accompaniments (of 3|5)
- V OLIVE MISTE 10**
mixed marinated olives
- P RICOTTA MONTATA 19**
fresh whipped ricotta, spiced roasted apples, truffle honey, brown butter, speck, cranberry walnut crostini
- R TONNO CARPACCIO 25**
sashimi grade raw bigeye tuna, soy marinade, scallions, radicchio, avocado, grilled pineapple, capers, extra virgin olive oil
- P MORTADELLA ALLA GRIGLIA 18**
grilled mortadella, pineapple mostarda, salsa verde, pickled golden raisins, stracciatella, pistachios
- CALAMARI PEPERONATI 19**
lightly floured and fried, peperoncino, scallions, fresh lemon, marinara
- CALAMARI ALLA GRIGLIA 19**
grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette
- V FRITELLI DI PATATE DOLCE 18**
sweet potato fritters, whipped gorgonzola dolce latte, calabrian chile honey, scallions
- P CAVOLETTI DI BRUXELLES 18**
fried brussels sprouts, pancetta, pickled apples, pepitas, maple truffle vinaigrette, shaved parmigiano
- V ZUCCHINI FRITTE 17**
breaded zucchini, whipped feta, calabrian chile honey, lemon, basil
- V CAPRESE 19**
d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil
- P SALSICCIA ALLA GRIGLIA 17**
grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil
- R CARPACCIO DI MANZO 20**
thinly sliced raw beef tenderloin, capers, red onion, lemon, extra virgin olive oil, arugula, shaved grana padano
- ZUPPE DI COZZE 18**
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
- P BURRATA AL TARTUFO NERO 22**
black truffle burrata, san danielle prosciutto, fried shishito peppers, marinated grape tomatoes, herb oil

zuppe SOUP

- P MINISTRONE 8**
seasonal vegetables, pork, tomato
- ZUPPA DEL GIORNO 9**
ask server for details

insalate SALAD

- V INSALATA MISTA 13**
mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette
- V RADICCHIO E LATTUGA DI BOSTON 17**
radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette
- V RUCOLA E PARMIGIANO 14**
baby arugula, shaved parmigiano, lemon, extra virgin olive oil
- V INSALATA BARBABIETOLE 17**
fire roasted mixed beets, fresh whipped ricotta, farro, pistachio dukkah, pickled fennel, maple balsamic vinaigrette
- V PANZANELLA 17**
toasted mixed bread, shaved brussels sprouts, seasonal squash, spiced apples, pomegranate seeds, shaved parmigiano, brown butter poppyseed vinaigrette
- V INSALATA DI FUNGHI ARROSTO 17**
warm roasted mixed mushrooms, stracciatella, frisee, parmigiano, crispy shallots, pickled mustard seeds, parsley, sherry honey vinaigrette

primi PASTA E RISOTTO

- P TAGLIATELLE ALLA BOLOGNESE 29**
house-made tagliatelle pasta, traditional meat sauce (ground veal, beef, sausage, pancetta) parmigiano
- P ELICOIDALI NORCINA 27**
house-made elicoidali pasta, ground sausage, cream, tomato, white wine, white truffle oil, parmigiano
- P PENNE ALLA VODKA 26**
imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano
- P ORECCHIETTE BARESE 25**
imported orecchiette pasta, house-made ground sausage, rapini, garlic, white wine, chili flakes, parmigiano
- P AGNOLOTTI AL RAGU BIANCO 29**
spinach stuffed agnolotti, veal & pork ragu, rosemary, white wine, cream, parmigiano
- P CONCHIGLIE CON GRANCHIO 36**
house-made conchiglie pasta, blue crab, nduja soffrito, vodka, cream, tomato, calabrian chile, basil, parmigiano, brown butter breadcrumbs
- P STROZZAPRETI AL RAGU DI CERVO 32**
house-made strozzapreti pasta, slow braised venison ragu, pancetta, juniper, cocoa, stracciatella, parmigiano
- V BUCATINI CACIO E PEPE 24**
house-made bucatini pasta, black peppercorn, butter, pecorino romano
- P FUSILLI AL TARTUFO 27**
house-made fusilli pasta, mixed mushrooms, guanciale, truffle crema, taleggio, thyme, parmigiano
- LINGUINE ALLE VONGOLE 34**
imported linguine pasta, manila clams, garlic, white wine, red pepper flakes, fumet, choice of white or red clam sauce

primi PASTA E RISOTTO

RAVIOLI DI VITELLO 28

house-made veal ravioli, palomino sauce, basil, parmigiano

LINGUINE PESCATORE AL NERO DI SEPPIA 39

house-made squid ink linguine, p.e.i. mussels, manila clams, scallops, shrimp, calamari, white wine, garlic, red chili flakes, marinara, fumet, basil

P RISOTTO AI FUNGHI MISTO 29

parmigiano risotto, house-made ground sausage, mixed mushrooms, porcini broth, butter, truffle

P RISOTTO AUTUNNO 25

parmigiano risotto, sweet potato, pancetta, taleggio, roasted apple, hazelnut, fried sage, butter, parmigiano

RISOTTO AL NERO DI SEPPIA 34

squid ink risotto, grilled spanish octopus, preserved lemon, bomba vinaigrette, salsa verde

secondi ENTREE

POLLO ALLA SORRENTINA 30

chicken scallopini, shallots, mixed mushrooms, artichokes, capers, fresh lemon, white wine, butter, polenta, green beans almandine

VITELLO MARSALA MKT

veal scallopini, mixed mushrooms, shallots, marsala wine, demi glace, butter, polenta, green beans almandine

SALMONE SICILIANO 36

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

BRANZINO ALLA GRIGLIA 42

grilled mediterranean sea bass, cannellini beans, roasted seasonal vegetables, green beans almandine, limoncello vinaigrette

V MELANZANE ALLA PIZZAIOLA 28

breaded eggplant, marinara, fior di latte mozzarella, capers, oregano, basil

HALIBUT AQUAPAZZA MKT

pan seared halibut, saffron tomato broth, clams, garlic, gigante beans, castelvetrano olives, capers, basil

P SALTIMBOCCA ALLA ROMANA MKT

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

FILETTO DI MANZO MKT

grilled 10 oz filet mignon, roasted potatoes, grilled asparagus, red wine demi glace

AGNELLO ALLA SCOTTADITO 59

grilled domestic lamb, roasted potatoes, grilled asparagus, aged balsamic, lambrusco reduction

P COSTOLETTA DI MAIALE KUROBUTA 45

16 oz pounded & breaded kurobuta pork chop milanese, peperoncino, fontina, arugula, grape tomatoes, red onion, lemon

COSTINE DI MANZO ALLA MILANESE 49

slow braised beef short rib, saffron risotto, grilled asparagus, madeira beef jus, gremolata, brown butter breadcrumbs

pizza

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

#1 V MARGHERITA 16

pizza sauce, fresh mozzarella, basil, extra virgin olive oil

#2 P SAN DANIELE 19

18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese

#3 P PORCHETTA E FUNGHI 18

house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian pepper, roasted onions, toasted fennel, parmigiano, hot honey

#4 V PESTO GENOVESE 19

pesto genovese, fresh mozzarella, burrata, fire roasted bell peppers, marinated tomatoes, pine nuts

#5 P 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 P SALSICCIA PEPPERONATA 17

pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano

#8 P DIAVOLA 18

pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola

#9 V PRIMAVERA 17

pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze

#10 V FOCACCIA 10

extra virgin olive oil, flaky sea salt, rosemary

#11 P FICHI E PROSCIUTTO 19

fig jam, fresh mozzarella, D.O.P gorgonzola dolce latte, caramelized onions, walnuts, prosciutto di parma, arugula, aged balsamic

#12 P NDUJA E PEPPERONI 18

light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey

#13 P MORTAZZA 18

pistachio crema, fior di latte mozzarella, shaved mortadella, calabrian chile, lemon, basil, pistachios

#14 V TARTUFO 21

whipped truffle mascarpone crema, mixed mushrooms, fontina, burrata, parmigiano, truffle honey

• 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 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 RISK OF FOODBORNE ILLNESS.

V VEGETARIAN

P CONTAINS PORK

MODIFICATIONS OR CUSTOMIZED "OFF-MENU" REQUESTS ARE ORDERED AT GUESTS OWN RISK. WE CANNOT GUARANTEE OR ASSUME FINANCIAL LIABILITY FOR THE RESULTS OF ALTERED DISHES

EXECUTIVE CHEF| FRANCISCO NERI
GENERAL MANAGER & SOMMELIER | ALEX BAZZY
PROPRIETORS | THE FALLONE FAMILY

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