

SALUMI**-cured sliced meats-**

Prosciutto di Parma
Speck smoked Prosciutto
Bresaola air dried, aged beef
Sopressata sweet cured pork sausage
Porchetta roasted pork, fennel
Coppa Picante cured pork

FORMAGGI**-italian cheeses-**

Parmigiano Reggiano
Fiore di Sardegna
Cacio di Tartuffo
Taleggio
Robiola
Gorgonzola Dolce

8 each, four for 16, eight for 28

ANTIPASTI

Ribollita Soup white bean, escarole, ciabatta bread 8
Zucchini Blossom stuffed with ricotta cheese 4/each
Flatbread fig jam, prosciutto, arugula 12
Globe Artichoke toasted pinenut, meyer lemon aioli 9
Calamari hot cherry pepper, zucchini 11
Polenta Fritto house red sauce, stracciatella 10
Polpo crispy octopus, potato, watercress 12
Chefs' Calamari Sauté caper, garlic, shallot, cherry tomato 15

INSALATA

Di Casa baby greens, radicchio, endive 7
Arugula parmigiano reggiano, lemon, cherry tomato 9
Caesar romaine heart, ciabatta crouton 8
Caprese tomato, fresh mozzarella, basil 9
Lattuga bibb lettuce, apple, gorgonzola, almond 9
Kale radicchio, parmigiano crisp, cucumber, almond 10

ADD: chicken 5, shrimp 6, salmon 8,
 hanger steak 8, octopus 8

CONTORNI**-sides-**

Brussels Sprouts 5
Broccoli Rabe 5
Tuscan Fries 4
Spinach 4
Creamy Polenta 4
Italian Hot Peppers 5
Cauliflower 4

Chef & Owner Dorjan Puka

Executive Chef Will Burns

MOZZARELLA BAR

Burrata sweet and creamy, marinated tomato 12
Bufala delicate taste, Prosciutto di Parma 12
Sheep's Milk Ricotta pistachio, olive oil, honey 9

BRUNCH

Two Eggs any Style bacon, toast and choice of potato or polenta 11
Brioche French Toast mascarpone cream, walnut, banana, syrup 12
Home Made Waffle whipped cream, mixed berry 10
Benedict poached eggs, prosciutto cotta, spinach, english muffin, hollandaise 12
Steak & Eggs polenta, fried eggs, salsa verde 16
Frittata with egg whites, wild mushroom, spinach 10
Omelette local eggs, tomato, caramelized onion, asparagus 11
Grapefruit Brulée 4 / **Fresh Fruit** 4 / **Bacon or Sweet Sausage** 4

PIETANZE & PASTA**-entree-**

Ravioli del Giorno ravioli of the day 19
Tonnarelli Cacio e Pepe pecorino cheese, black pepper 17
Gnocchi rabbit, peas, morels, pancetta 23
Maltagliati squash, mushroom, asparagus, truffle oil 17
Rigatoni sweet fennel sausage, beef Bolognese 19
Carbonera tonnarelli, guanciale, egg yolk, pecorino 19
Pettini scallops, polenta, wild mushroom, pea greens 18
Salmone english pea risotto, romesco, pea tendrils 16
Pollo herb chicken, cauliflower, potato, chili pan jus 21
 *fresh gluten free pasta available upon request

CARNE ARROSTI**-served with-**

fingerling potato, Brussels sprout, garlic olive oil
Hanger Steak - 27
Bistecca - prime NY strip 29
Costata di Manzo - prime ribeye 32
Agnello - lamb chops 34
Grigliata Mista - chicken, lamb chops, steak, sausage 36
La Fiorentina - porterhouse 32 oz, 60 day aged MP

WINE FEATURE**Marchesa Gavi (Piedmont) gl 12 btl 48**

Apricot, White Peach, Jasmine notes that wrap around a textured finish. Partially aged in Oak, shapes this wine without overpowering it

Castello di Fonterutoli Badiola | Toscana gl 12 btl 48

Soft and smooth palate, with flavors of wild blackberries and raspberries; well balanced with great depth and a long finish.

\$25.00 CORKAGE FEE

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

