

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 De Sardegna
Cacio di Tartuffo
Taleggio
Robiola
Gorgonzola Dolce

8 each, four for 16, eight for 28

MOZZARELLA BAR

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

ANTIPASTI

Ribollita Soup white bean, escarole, ciabatta bread 8
Zucchini Blossom stuffed with ricotta cheese 4/each
Flatbread fig jam, prosciutto, arugula 12
Baked Crescenza pomodoro, pan grattata 12
Calamari hot cherry pepper, zucchini 11
P.E.I. Mussels guanciale, olives 12
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, mozzarella, basil, sea salt 12
Lattuga bibb lettuce, apple, gorgonzola, almond 9
Kale radicchio, parmigiano crisp, cucumber, almond 10

WINE FEATURE**Planeta Segreta Grillo | Sicilia gl 12 btl 48**

Clear yellow colour with green reflections; on the nose the primary varietal aromas of citrus, white peach and tropical fruit. Fresh and smooth on the palate.

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.

PASTA FRESCA FATTO A MANO*-home made fresh pasta-*

Ravioli del Giorno ravioli of the day 19
Tonnarelli Cacio e Pepe pecorino cheese, black pepper 17
Gnocchi braised beef cheek, porcini, stracciatella 22
Rigatoni sweet fennel sausage, beef bolognese 19
Maltagliati squash, mushroom, asparagus, truffle oil 19
Orecchiette chicken, tomato, arugula, pesto 19
Tagliolini al Nero squid ink pasta, calamari, neonata, garlic 23
Garganelli speck, peas, endive, parmigiano cream 18
Tagliatelle braised veal, mushroom, asparagus 21

PIETANZE*-entree-*

Merluzzo cod, escarole, white bean, tomato 24
Pettini scallops, polenta, wild mushroom, pea greens 28
Salmone salmon, saffron risotto, blood orange beurre blanc 26
Branzino roasted whole bass, potato, caper, cauliflower 26
Pollo herb chicken, root vegetables, spinach, natural jus 21
Braciola di Maiale bone-in pork chop, spinach, sweet potato, guanciale, cherry 26

CARNE ARROSTI*-served with-*

fingerling potato, Brussels sprout, garlic olive oil

Hanger Steak - 27
Bistecca - prime NY strip 29
Agnello - lamb chops 34
Cotoletto- veal porterhouse 32
Grigliata Mista - chicken, lamb chops, steak, sausage 36
La Fiorentina - porterhouse 32 oz 60 day aged MP

CONTORNI*-sides-*

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

Chef & Owner Dorjan Puka

Executive Chef Will Burns

\$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.

