

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
- Cambozola

8 each, four for 16, eight for 28

ANTIPASTI

- Ribollita Soup white bean, escarole, ciabatta bread 8
- Zucchini Blossoms stuffed with ricotta cheese 4/each

Artisanal Flatbread fig jam, prosciutto, arugula
 OR three meats, tomato, Italian pepper 12

- Calamari hot cherry pepper, zucchini 11
- Polpo crispy octopus, potato, watercress 12
- Quail stuffed with mushroom, ricotta, pesto oil 12
- Arancini stuffed with luxardo cherry, burrata 9

INSALATA

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

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

\$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.

MOZZARELLA BAR

- Burrata sweet and creamy, marinated tomato 12
- Bufala delicate taste, Prosciutto di Parma 12
- Affumicata smoked, pepperonata 9
- Sheep's Milk ricotta, English pea, walnut, honey 9

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 local tomato, basil, parmigiano, 18
- Tagliatelle braised veal, mushroom, asparagus 21
- Maltagliati butternut squash, mushroom, asparagus, truffle oil 17
- Rigatoni sweet fennel sausage, beef bolognese 19
- Orecchiette chicken, tomato, arugula, pesto 19
- Tagliolini al Nero squid ink pasta, calamari, neonata, garlic 23
- Garganelli speck, pea, radicchio, parmigiano cream 18

*fresh gluten free pasta available upon request

PIETANZE**-entree-**

- Merluzzo cod, escarole, white bean, tomato 24
- Pettini scallops, polenta, wild mushroom, asparagus 28
- Salmone watercress, saffron risotto, pesto oil 26
- Branzino roasted whole fish, potato, caper, cauliflower 26
- Pollo herb chicken, root vegetable, squash, natural jus 21
- Braciola di Maiale pork, sweet potato guanciale hash, spinach, cherry agro dolce 25

CARNE ARROSTI**-served with-**

fingerling potato, Brussels sprout, garlic olive oil

- Hanger Steak - 27
- Bistecca - Prime NY strip 29
- Agnello - Lamb chop 34
- Grigliata Mista - chicken, lamb chop, steak, sausage 36
- La Fiorentina - Porterhouse 32 oz 60 day aged, served for two MP

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 | Toscano gl 12 btl 48

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

