

**SALUMI***-cured sliced meats-*

**Prosciutto** di Parma  
**Speck** smoked Prosciutto  
**Breseola** 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

**MOZZARELLA BAR**

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

**ANTIPASTI**

**Ribollita Soup** white bean, escarole, ciabatta bread 8  
**Zucchini Blossoms** stuffed with ricotta cheese 4/each  
**Artisanal Flatbread** fig jam, prosciutto, arugula 12  
**Calamari** hot cherry pepper, zucchini 11  
**Polpo** crispy octopus, potato, watercress 12  
**P.E.I. Mussels** guanciale, olives 12  
**Baked Crescenza** pomodoro, pan grattata 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  
**Wild Mushrooms** 5

\$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.

**PANINI***-served with-**mixed greens and side of home made chips*

**Burger** Vermont cheddar, lettuce, tomato 13  
**Verdure** grilled vegetable, sundried tomato aioli 11  
**Bistecca** shaved beef, onion, mushroom, spinach, horseradish 14  
**Prosciutto** arugula, mozzarella, truffle oil, whole grain mustard 12  
**Polo** chicken cutlet, arugula, pesto, roasted tomato 12  
**Pesce** crispy cod, spicy aioli, watercress, tomato 14

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

**Ravioli del Giorno** ravioli of the day 15  
**Tonnarelli Cacio e Pepe** pecorino cheese, black pepper 13  
**Gnocchi** braised beef cheek, porcini, stracciatella 17  
**Rigatoni** sweet fennel sausage, beef bolognese 15  
**Maltagliati** squash, mushroom, asparagus, truffle oil 14  
**Orecchiette** chicken, tomato, arugula, pesto 15  
**Tagliolini al Nero** squid ink pasta, calamari, neonata, garlic 16  
**Garganelli** speck, peas, endive, parmigiano cream 14  
**Tagliatelle** braised veal, mushroom, asparagus 17

\*fresh gluten free pasta available upon request

**PIETANZE***-entree-*

**Merluzzo** cod, escarole, white bean, tomato 16  
**Pettini** scallop, wild mushroom, asparagus, polenta 18  
**Salmon** salmon, saffron risotto, blood orange beurre blanc 16  
**Saltimbocca** chicken, prosciutto, arugula, mozzarella 14  
**Hanger Steak** fingerling potato, Brussels sprout, garlic oil 18

**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.

Chef &amp; Owner Dorjan Puka

Executive Chef Will Burns

