

## INSALATA

<b>Verde</b>	15	<b>Yellow Beet &amp; Stracciatella</b>	16
Heritage lettuce, shaved vegetables, shallot vinaigrette		Yellow beets, white wine vinaigrette, candied hazelnuts, stracciatella cheese	
<b>Arugula &amp; Endive</b>	15	<b>Cicoria Caesar</b>	16
Gorgonzola vinaigrette, pickled pear, herb focaccia croutons		Chicory, herb focaccia croutons, crispy prosciutto, anchovies, parmigiano reggiano	
		+ Add Seared Yellowfin Tuna	12
		+ Add Grilled 6oz Flat Iron Steak	14
		+ Add Prosciutto di Parma	7

## ANTIPASTI

<b>Bread &amp; Olives</b>	8	<b>Beef Carpaccio</b>	17
Freshly baked house-made focaccia, olive oil and balsamic, warm Italian olives		Smoked mustard, caper berries, arugula, piave	
<b>Calamari Fritti</b>	18	<b>Calamari alla Griglia</b>	18
Romesco sauce, basil oil, lemon		Olives, capers, brown anchovies, roasted garlic, watercress, sun-dried tomatoes	
<b>Beef &amp; Pork Meatballs</b>	15	<b>White Anchovies</b>	13
Pomodoro, parmigiano reggiano, house-made focaccia		Olive oil, hazelnut gremolata, grilled bread	
<b>Salumi &amp; Formaggi</b>		<b>Burrata</b>	22
A selection of artisanal Italian cured meats and cheeses, served with bread and house-made preserves		Fresh burrata cheese, cold pressed olive oil, sea salt, gnocco fritto	
<b>4 Items - 24</b>			
<b>6 Items - 36</b>			

## PASTA

House-made pasta made fresh daily  
Substitute any of our pastas for gluten free penne for \$1

<b>Linguine alle Vongole</b>	22	<b>Casarecce Bolognese</b>	22
Squid ink linguine, littleneck clams, garlic, chili flake, parsley		Ragu bolognese, herbed bread crumbs, basil, parmigiano reggiano	
<b>Short-Rib Mafaldine</b>	25	<b>Rigatoni Salsiccia</b>	23
Barolo-braised beef short-rib ragu, pancetta, roasted garlic, ricotta salata		House-made fennel sausage, rapini, peperoncino, butter, parmigiano reggiano	
<b>Gnocchi al Tartufo</b>	32	<b>Spaghetti al Cacio e Pepe</b>	19
Cremini, porcini, and shiitake mushrooms, white truffle cream, chives, piave, fresh black truffle		Butter, pink and black peppercorns, pecorino romano	

## PIZZA

Traditional Neapolitan Wood Oven Pizza

<b>Margherita</b>	16	<b>La Cima</b>	21
Tomato, fior di latte, parmigiano reggiano, mozzarella, extra-virgin olive oil, basil		Mascarpone, fior di latte, pecorino romano, mozzarella, chili flakes, roasted garlic, coppa di parma, arugula, lemon oil	
<b>Shishito</b>	20	<b>Bomba</b>	21
Cacciatore sausage, charred shishito peppers, fennel oil, fior di latte, mozzarella, honey		Fior di latte, mozzarella, house-made fennel sausage, pancetta, rosemary, oregano, bomba di Calabria	
<b>Calabrese</b>	19	<b>Funghi</b>	21
Tomato, bomba di Calabria, cacciatore sausage, fior di latte, mozzarella, parmigiano reggiano		Shiitake, oyster and cremini mushrooms, fior di latte, mozzarella, parmigiano reggiano, chives, caramelized onions, truffle oil	
<b>Mortadella &amp; Basil</b>	21	<b>'Nduja</b>	21
Mortadella, basil pesto, fior di latte, provolone, mozzarella, toasted pistachios		Tomato, 'nduja, burrata	

+ Add Prosciutto di Parma 7