

ALL TAKE-OUT IS 15% OFF.

While our dining room is closed. Does not include the Thanksgiving menu.

take-out menu

wood fired pizza

MARGHERITA

San Marzano tomato sauce,
fresh mozzarella, basil, evoo 15

FIG

figs, prosciutto, gorgonzola,
red onion marmellata, Saba 17

PEPPERONI

San Marzano tomato sauce,
Margherita pepperoni, fresh mozzarella,
Pecorino, basil 16

BIANCO VERDE

fresh mozzarella, Parmigiano,
Fontina, arugula 16

SALSICCIA

goat horn peppers, ricotta, sausage,
rapini, extra virgin olive oil 18

antipasti

OYSTERS ON THE HALF SHELL

Freshly shucked oysters, classic mignonette, fall spice mignonette
Half dozen 17 | Full dozen 34

PASTA e FAGIOLI

white beans, braised prosciutto, ditali, tomato broth 10

ROASTED BRULEE SQUASH

squash puree, pepitas, goat cheese, frisee, herb buttermilk dressing 13

BONE MARROW BRUSCHETTA

tomato-horseradish jam 13

HOT BANANA PEPPERS

gorgonzola, anchovy 12

WOOD ROASTED FIGS

prosciutto, gorgonzola, arugula, balsamico 16

FRIED CALAMARI

arugula, grape tomatoes, hot banana peppers, Parmigiano 16

SHRIMP COCKTAIL

house poached jumbo shrimp, house cocktail sauce 16

ANTIPASTO FOR TWO

cured meats, cheeses, wood roasted olives,
pickled vegetables and condimento 28

formaggi

BUCHERON, France

Cow & Goat's milk, creamy, fluffy, lemony

ALP BLOSSOM, Austria

Cow's milk, pastoral sweetness, umami, bold

SMOKEY BLUE, Oregon

Cow's milk, hazelnut, sweet caramel, sharp bite

1 for \$7 | 2 for \$14 | 3 for \$21

insalate

ARUGULA

grape tomatoes, red onion,
Parmigiano, lemon, extra virgin
olive oil 13

CAESAR SALAD

house dressing, crouton,
pecorino 13

WOOD ROASTED BEET SALAD

mixed greens, mountain Gorgonzola,
pistachio, citrus vinaigrette 15

primi

RIGATONI

caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, breadcrumbs 22

TAGLIATELLE BOLOGNESE

veal, pork & beef ragu, thyme, Parmigiano 28

FAZZOLETTI e PROSCIUTTO di ANATRA

caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 27

RICOTTA CAVATELLI

sausage, rapini, smoked ricotta salata, extra virgin olive oil 27

RAVIOLI di ASTICE e MASCARPONE

lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 30

LASAGNA BOLOGNESE

veal, pork, beef bolognese, ricotta, béchamel, pomodoro, hand made noodle 26

secondi

BRAISED SHORT RIBS

mashed parsnips, braising sugo, horseradish gremolata 28

GRILLED 8 oz. FILET MIGNON

gorgonzola butter, leek - potato - mushroom gratinato, rapini 55

GRILLED 20 oz. PRIME RIBEYE

Parmigiano - truffle fries, rapini 58

SEARED BRANZINO ACQUA PAZZA

tomato & roasted garlic broth, local seasonal vegetable, grilled bread 38

CONTINENTAL

shrimp scampi, veal francese, hand made tagliatelle 37

CHICKEN PARMIGIANA

lightly pounded, breaded chicken cutlet, house pomodoro,
hand pulled mozzarella, hand made tagliatelle 26

EGGPLANT al FORNO con PIZZA BIANCO

San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino 24

PORK CHOP PORTERHOUSE

mashed potatoes, apricot mostarda, braised greens, cipollini jus 35

CIOPPINO

salmon, day boat sea scallops, smoked mussels, fennel-tomato broth 32

contorni

TRUFFLE FRIES

Parmigiano, scallion, parsley 9

FRIED CAULIFLOWER

spicy chili - caper vinaigrette,
scallion, parsley, Marcona almonds 11

BRUSSELS SPROUTS

house made pancetta,
cherries, Marcona almonds 12

CHEF VALENTINA GARCIA - MONTANO



SOUS CHEF MATTHEW WORTH



So that we may better serve you,
please advise your server of any dietary restrictions