

*daily specialties*

*antipasti*

INSALATA CAVOLO RAPA  
kohlrabi, shaved fennel, radish, lovage,  
buttermilk vinaigrette 13

STEAK TARTARE  
whole grain mustard aioli, oil cured olives,  
truffle oil, house made cracker 15

STUFFED ZUCCHINI BLOSSOMS  
goat & ricotta cheese filling, citrus zest,  
tempura fried, pomodoro sauce 14

*primi*

TAGLIATELLE CON ZUCCA  
Summer zucchini, shallots, pecorino,  
white wine, fresh herbs 25

SHRIMP FRA DIAVOLO  
house spaghetti, chili peppers, pomodoro 27

*secondi*

STUFFED VEAL CHOP  
fontina, chorizo, aged goat cheese stuffing,  
fondant potatoes, tuscan kale, marsala sauce 55

SEARED ATLANTIC HALIBUT  
braised prosciutto, escarole, farro, bass fumet 38

SHRIMP RISOTTO ALA MILANESE  
saffron, small tomatoes, pecorino, chive 34

*wood fired pizza*

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

FIG  
figs, prosciutto, gorgonzola,  
red onion marmellata, saba 17

FUNGHI  
caramelized mushrooms, taleggio, pecorino  
fresh thyme, extra virgin olive oil 17

BIANCO VERDE  
fresh mozzarella, parmigiano,  
fontina, arugula 16

PEPPERONI  
San Marzano tomato sauce,  
margherita pepperoni, fresh mozzarella,  
pecorino, basil 16

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

*antipasti*

PAN SEARED DAY BOAT SEA SCALLOPS  
sweet pea puree, mint oil, crispy leeks 18

HOT BANANA PEPPERS  
gorgonzola, anchovy, grilled bread 12

WOOD ROASTED FIGS  
prosciutto, gorgonzola, arugula, balsamico 16

FRIED CALAMARI  
arugula, grape tomatoes, hot banana peppers, Parmigiano 16

CRISPY OCTOPUS  
garlic scape aioli, fingerling potato, crisp celery, pickled onion 18

STEAMED MUSSELS  
white wine, garlic, butter, parsley, crostini 14

ANTIPASTO FOR TWO  
cured meats, cheeses,  
house giardiniera, castelvetro olives 28

*formaggi*

CAMBOZOLA, Germany  
Cow's milk, creamy, blue, mild

ALP BLOSSOM, Austria  
Cow's umami, floral, pastoral sweetness

BUCHERON, France  
Cow's milk, creamy, fresh, fluffy, lemony  
1 for \$7 | 2 for \$14 | 3 for \$21

*insalate*

ARTICHOKE SALAD  
mushroom, fennel, arugula,  
truffle lemon vinaigrette,  
grana padano 14

CAESAR SALAD  
FOR TWO  
prepared table side 28

WOOD ROASTED  
BEET SALAD  
mixed greens, mountain Gorgonzola,  
pistachio, citrus vinaigrette 14

*primi*

RICOTTA GNUDI  
spinach, roasted mushrooms, pecorino romano 25

TAGLIATELLE BOLOGNESE  
veal, pork & beef ragu, thyme, Parmigiano 28

SAFFRON LINGUINE con COZZE e GAMBARETTI  
rock shrimp, mussels, scallions, white wine, butter, bottarga breadcrumbs 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

*secondi*

RACK OF LAMB  
green lentils, cauliflower fritters, spiced mint sugo 45

GRILLED 8 oz. FILET MIGNON  
gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 55  
ADD 12OZ BUTTER POACHED LOBSTER TAIL 45

GRILLED 14oz. STRIP STEAK  
hazelnut romesco, rapini, oyster mushrooms, salsa verde 46  
ADD 12OZ BUTTER POACHED LOBSTER TAIL 45

BRANZINO al CARTOCCIO  
tomato, fingerling potato, lemon, caper, oil cured olives 38

CONTINENTAL  
shrimp scampi, veal francese, hand made tagliatelle 37

HALF ROASTED ORGANIC CHICKEN  
prosciutto, sage, lemon butter, Anson Mills farro with caramelized wild mushrooms  
and leek braised swiss chard 35

MELANZANE ROLLATINE  
roasted eggplant rolled with ricotta, San Marzano tomato sauce, house tagliatelle 25

*contorni*

BRUSSELS SPROUTS  
house made pancetta,  
cherries, Marcona almonds 12

FRIED CAULIFLOWER  
spicy chili - caper vinaigrette,  
Marcona almonds 11

TRUFFLE FRIES  
Parmigiano, parsley 9

WOOD ROASTED MUSHROOMS  
oyster, chestnut and shiitake mushrooms,  
thyme, garlic, lemon, Parmigiano 12

CHEF  
ERIC NESSA



SOUS CHEF  
COLLIN SABERS

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