

*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 SCALLOP**  
roasted king oyster mushroom, porcini cream, rouille, crisp shallots 16

**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, castelvetrano 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

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