

*wood fired pizza*

**MARGHERITA**

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

**FIG**

*figs, prosciutto, gorgonzola,  
red onion marmellata, saba 18*

**FUNGHI**

*caramelized mushrooms, taleggio, pecorino  
fresh thyme, extra virgin olive oil 18*

**BIANCO VERDE**

*fresh mozzarella, parmigiano,  
fontina, arugula 17*

**PEPPERONI**

*San Marzano tomato sauce,  
margherita pepperoni, fresh mozzarella,  
pecorino, basil 17*

**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 17*

**HOT BANANA PEPPERS**

*gorgonzola, anchovy, grilled bread 13*

**WOOD ROASTED FIGS**

*prosciutto, gorgonzola, arugula, balsamico 16*

**FRIED CALAMARI**

*arugula, grape tomatoes, hot banana peppers, Parmigiano 17*

**CRISPY OCTOPUS**

*garlic scape aioli, fingerling potato, crisp celery, pickled onion 18*

**STEAMED MUSSELS**

*white wine, garlic, butter, parsley, crostini 15*

**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 28*

**RAVIOLI di ASTICE e MASCARPONE**

*lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 30*

*secondi*

**STUFFED VEAL CHOP**

*fontina, chorizo, aged goat cheese stuffing, fondant potatoes,  
sautéed market greens, marsala sauce 58*

**GRILLED 8 oz. FILET MIGNON**

*gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 58*

*ADD 12OZ BUTTER POACHED LOBSTER TAIL 45*

**GRILLED 14oz. STRIP STEAK**

*hazelnut romesco, rapini, oyster mushrooms, salsa verde 48*

*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, caramelized wild mushrooms,  
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 12*

**TRUFFLE FRIES**

*Parmigiano, parsley 10*

**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