

wood fired pizza

MARGHERITA
San Marzano tomato sauce,
fresh mozzarella, basil, evoo 18

FIG
figs, prosciutto, gorgonzola,
red onion marmellata, saba 20

FUNGHI
caramelized mushrooms, taleggio, pecorino
fresh thyme, extra virgin olive oil 21

BIANCO VERDE
fresh mozzarella, parmigiano,
fontina, arugula 19

PEPPERONI
San Marzano tomato sauce,
margherita pepperoni, fresh mozzarella,
pecorino, basil 20

SALSICCIA
goat horn peppers, ricotta, sausage,
rapini, extra virgin olive oil 22

antipasti

PAN SEARED DAY BOAT SEA SCALLOP
roasted king oyster mushroom, porcini cream, rouille, crisp shallots 17

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 16

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 28

TAGLIATELLE BOLOGNESE
veal, pork & beef ragu, thyme, Parmigiano 32

LINGUINE ala CARBONARA
house pancetta, pecorino romano, yolk 30

FAZZOLETTI e PROSCIUTTO di ANATRA
caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 29

RICOTTA CAVATELLI
sausage, rapini, smoked ricotta salata, extra virgin olive oil 32

RAVIOLI di ASTICE e MASCARPONE
lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 34

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 8OZ BUTTER POACHED LOBSTER TAIL 45

GRILLED 14oz. STRIP STEAK
hazelnut romesco, rapini, oyster mushrooms, salsa verde 52
ADD 8OZ 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

CHICKEN CONFIT e TORTELLONI
prosciutto stuffing, braised swiss chard, sage, brodo 36

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