

*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 SCALLOPS**  
roasted king oyster mushroom, porcini cream, rouille, crisp shallots 20

**WOOD ROASTED FIGS**  
prosciutto, gorgonzola, arugula, balsamico 16

**FRIED CALAMARI**  
arugula, grape tomatoes, hot banana peppers, Parmigiano 18

**CRISPY OCTOPUS**  
garlic scape aioli, fingerling potato, crisp celery, pickled onion 19

**STEAMED MUSSELS**  
white wine, garlic, butter, parsley, crostini 17

**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*

**SPAGHETTI con CALAMARI**  
ink spaghetti, squid, octopus, small tomatoes, banana pepper, tarragon 32

**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