



## To Share

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<b>ANTIPASTI BOARD</b>	29
<i>selection of cured meat &amp; cheese, olives, fig jam, focaccia</i>	

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## Antipasti

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<b>FOCACCIA</b>	5
<i>house-made focaccia, rosemary, extra virgin olive oil, balsamic</i>	

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<b>WARM CITRUS-MARINATED OLIVES</b>	7
<i>Castelvetrano olives, toasted focaccia</i>	

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<b>POLENTA FRIES</b>	14
<i>parmesan, truffle, basil, roasted garlic aioli, marinara</i>	

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<b>BEEF CARPACCIO</b>	19
<i>parmesan, truffle aioli, pickled mushroom, arugula, extra virgin olive oil</i>	

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<b>SCALLOP CRUDO</b>	22
<i>lemon, caper, chili, extra virgin olive oil, basil</i>	

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<b>MEATBALLS</b>	18
<i>beef, pork &amp; veal, parmesan, tomato sugo, basil, toasted focaccia</i>	

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<b>ARANCINI</b>	18
<i>saffron &amp; tomato, mozzarella, fried garlic tomato sugo, basil pesto</i>	

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<b>FRITTO MISTO</b>	24
<i>breaded shrimp, calamari, scallops, lemon caper aioli</i>	

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## Insalate

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<b>BURRATA DI BUFALA</b>	22
<i>pesto, asparagus, peas, cured tomato, extra virgin olive oil</i>	

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<b>BABY GEM CAESAR</b>	18
<i>gem lettuce, anchovy &amp; parmesan dressing, double smoked bacon, pangrattato, parmesan</i>	

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<b>ARUGULA</b>	15
<i>shaved fennel, parmesan, lemon dressing</i>	

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## Primi

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SPAGHETTI CARBONARA	24
<i>egg yolk, pecorino, guanciale, parmesan</i>	
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SPANISH AGNOLOTTI	25
<i>spinach, garlic, ricotta, butter, parmesan</i>	
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SMOKED MOZZARELLA RAVIOLI	24
<i>fried garlic tomato sugo</i>	
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SEAFOOD LINGUINE	28
<i>clams, mussels, shrimp, calamari, saffron &amp; garlic pomodoro, extra virgin olive oil, basil</i>	
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TAGLIATELLE BOLOGNESE	24
<i>slow cooked beef ragu, tomato sugo, parmesan</i>	

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## Secondi

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OSSO BUCO	35
<i>creamy polenta, gremolata, parmesan</i>	
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MILANESE PORK CHOP	32
<i>Roman gnocchi, fire-roasted rapini, bagna cauda, pine nut gremolata</i>	
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WHOLE BRANZINO	35
<i>pan-seared tomatoes, sweet &amp; sour cherry tomatoes, extra virgin olive oil, balsamic vinegar</i>	
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FORNO ROASTED CAULIFLOWER	24
<i>summer truffle, roast portobello mushroom, collard stems, truffle vinaigrette</i>	
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RIBEYE	55
<i>14oz Creekstone USDA prime ribeye, roasted baby potatoes, rapini, gremolata</i>	

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## Contorni

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SNAP PEAS	8
<i>Calabrian chili, colatura, lemon, mint</i>	
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ROASTED BABY POTATOES	8
<i>anchovy, parsley, garlic, lemon</i>	

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# Wood Fire Pizze

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## ARRABBIATA

*pancetta, mozzarella di bufala, grana padano, red onion, Calabrian chili, tomato  
sugo*

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## BIANCA

*fior di latte, basil, Castelvetrano olives, grana padano, garlic, chili*

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## FUNGHI

*wild mushroom, grana padano, caciocavallo, mozzarella, garlic, chili flakes, oregano,  
truffle aioli*

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## SALSICCIA

*smoked fennel sausage, rapini, fior di latte, grana padano, caciocavallo, garlic, chili,  
tomato sugo*

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## VESUVIO

*spicy soppressata, smoked mozzarella, pecorino, chili, garlic, tomato sugo*

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## FORMAGGI

*grana padano, pecorino, caciocavallo, fior di latte, tomato sugo*

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## PIZZANO

*pepperoni, Calabrian chilies, fior di latte, hot honey, parmesan, tomato sugo*

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## FRESCA

*prosciutto, fior di latte, cherry tomato, arugula, shaved parmesan, extra virgin olive oil*

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## SICILIA

*anchovies, sardines, black olives, caramelized onions, mozzarella di bufala, tomato  
sugo*

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## MARGHERITA

*fior di latte, fresh basil, tomato sugo*

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## WISE GUY

*smoked fennel sausage, pepperoni, meatballs, tomato sugo*

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