

Cicchetti

house focaccia, extra virgin olive oil 5
giant braised meatballs, tomato sugo 10
goat cheese crostino, bitter greens, spicy calabrian honey 9
sopressa veneta salume, pickled vegetables 10



Antipasti

Misto della Casa - frittata del giorno, salume, formaggio, roasted & pickled vegetables, grissini 11
Fonduta Arancino - fontina fondue-filled risotto fritter, warm frisée & spring vegetables salad 12
Polipo alla Piastra - griddled spanish octopus, chickpea, 'nduja vinaigrette 14
Carciofi e Fagioli - braised spring artichokes, cannellini beans, tomato, herbs 11
Insalata di Mercato - mixed lettuces & vegetables, buttermilk herb dressing, toasted breadcrumbs 9
Insalata Tricolore - mixed chicory greens, hazelnuts, aged balsamico, parmigiano-reggiano 9

Pasta Fatta in Casa

Rigatoni al Pomo d'Oro - tomato sauce, basil, ricotta salata 16
Tagliatelle Verde al Ragù Bianco - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 19
Ravioli della Casa - ricotta & chard filled pasta, brown butter, walnut pesto 18
Bucatini Cacio e Pepe - hollow spaghetti, black pepper, pecorino romano 17
Farfalle alla Panna - hand-pinched bow ties, cream, butter, parmigiano-reggiano 17
Garganelli di Nero - squid ink pasta quills, calamari & crab, tomato, calabrian chili 20
Malloreddus Sardo - sardinian gnocchi, lamb ragù, bitter greens, anchovy breadcrumbs, pecorino 18

Polenta e Riso

Risotto alla Primavera - aged acquarello carnaroli rice, spring vegetables, parmigiano-reggiano 18
Polenta di Verdure - roasted seasonal vegetables, sautéed lacinato kale, creamy polenta 17

Dolci e Formaggio

Fritelle di Semola - fried venetian semolina doughnuts, grapefruit maramellata 7
Crostata alla Giandujia - dark chocolate & hazelnut tart, frolla pastry, crème fraîche 7
Formaggi Misti - local & italian artisanal cheeses, fruit mostarda, honey, focaccia 14

Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness

Much emphasis is placed on sourcing the very best ingredients to cook for you. Our menu takes inspiration from Northern Italy in the cooler months and from the Southern Italy in the warmer months. Thank you for your patronage, we hope you have a wonderful meal.

Buon Appetito - Sarah & Zachary Baker

