

Small Plates (perfect to share!)		
DAILY SOUP		12
HOUSE-MADE FOCACCIA	wild oregano, rosemary, sea salt, aged balsamic, evoo	1110 cal 12
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 19.5
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 19.5
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 cal 20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal 20

Chef's Boards		
FARMERS MARKET 23	CLASSICO 24	
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread	940 cal 1360 cal

Salads add chicken 8 (210 cal) or salmon* 15 (360 cal)		
SIMPLE 12.5	Pizza	
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	MARGHERITA 23	make it TIE DYE +3
	mozzarella, fresh basil, evoo, red sauce	1270 cal
LITTLE GEM CAESAR 17	HOT HONEY & SMOKED PROSCIUTTO 24	
grated grana padano, torn crouton, cracked pepper	scamorza, speck, calabrian honey, arugula, pecorino toscano	1250 cal
ARUGULA & AVOCADO 16.5	FUNGHI 24	
shaved fennel, lemon, grana padano, evoo	roasted mushroom, cipollini, smoked mozzarella	1310 cal
TUSCAN KALE 17.5	CACIO E PEPE 23	
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper	1550 cal
SEASONAL VEGETABLE 18.5	SPICY MEATBALL 24	
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce	1380 cal
ITALIAN FARM 18.5	PROSCIUTTO 24	
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette	mission fig, mozzarella, goat cheese, arugula	1320 cal
	THE PIG 24	
	pepperoni, calabrese, sopressatta, italian sausage	1480 cal
	make it bomba style for the crust +5 (adds 270 cal)	
	substitute gluten-free crust +4 (removes 50-100 cal)	

Fresh Pasta		
TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal 25
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal 27
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 26.5
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 26.5
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 27.5
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 27.5
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal 25
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal 27
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal 28
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal 28
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal)		+3.5

Entrées		
ROASTED SALMON	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal 35
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal 36
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal 28
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal 28.5
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal 37
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal 37
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal 47

For the Table 10.5		
SPICY BROCCOLINI 370 cal	TUSCAN KALE & SPINACH 150 cal	GRILLED ASPARAGUS 300 cal
ROASTED MUSHROOMS 790 cal	GLAZED CHIOGGIA BEETS 330 cal	CRISPY BRUSSELS SPROUTS 530 cal
ROASTED BUTTERNUT SQUASH POLENTA 730 cal	ROASTED FINGERLING POTATOES 760 cal	

