

Small Plates

(perfect to share!)

|                                |                                                                                                |      |
|--------------------------------|------------------------------------------------------------------------------------------------|------|
| DAILY SOUP                     |                                                                                                | 11   |
| GRILLED BREAD & GOOD OLIVE OIL | grana padano & herbs                                                                           | 10   |
| ZUCCA CHIPS                    | pesto aioli (yum!)                                                                             | 12   |
| WHITE TRUFFLE GARLIC BREAD     | house-made ricotta, mozzarella, grana padano, fresh herbs                                      | 16.5 |
| BURRATA DI STAGIONE            | fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce           | 17.5 |
| CACIO E PEPE ARANCINI          | crispy risotto, pecorino romano, crushed pepper blend, pesto aioli                             | 15.5 |
| CRISPY EGGPLANT PARMESAN       | fresh mozzarella, spicy vodka sauce, torn basil                                                | 16.5 |
| CALAMARI FRITTI                | house giardiniera, sugo, calabrian aioli, grilled lemon                                        | 19   |
| WILD SHRIMP SCAMPI             | blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread       | 19.5 |
| YELLOWTAIL CRUDO*              | castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper | 19.5 |
| PROSCIUTTO BRUSCHETTA          | stracciatella, grilled asparagus, truffle, grana padano                                        | 16   |
| ITALIAN MEATBALLS              | creamy polenta, rustic marinara, grana padano                                                  | 17.5 |
| BEEF CARPACCIO*                | pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread                     | 18.5 |

Chef's Boards

|                                                                                                                                                                   |         |                                                                                                                                                                                    |          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| FARMERS MARKET                                                                                                                                                    | 21      | CLASSICO                                                                                                                                                                           | 22       |
| glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto | 940 cal | prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread | 1360 cal |

Salads

add chicken 7 (210 cal) or salmon\* 14 (360 cal)

|                                                                                                                                                                   |      |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--|
| SIMPLE                                                                                                                                                            | 11.5 |  |
| farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal                                                                             |      |  |
| LITTLE GEM CAESAR                                                                                                                                                 | 16   |  |
| grated grana padano, torn crouton, cracked pepper 1110 cal                                                                                                        |      |  |
| ARUGULA & AVOCADO                                                                                                                                                 | 16   |  |
| shaved fennel, lemon, grana padano, evoo 240 cal                                                                                                                  |      |  |
| TUSCAN KALE                                                                                                                                                       | 16   |  |
| crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal                                                                 |      |  |
| SEASONAL VEGETABLE                                                                                                                                                | 18   |  |
| butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal                                       |      |  |
| ITALIAN FARM                                                                                                                                                      | 18.5 |  |
| salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal |      |  |

Pizza

|                                                                                    |    |                           |
|------------------------------------------------------------------------------------|----|---------------------------|
| MARGHERITA                                                                         | 22 | make it <b>TIE DYE</b> +3 |
| mozzarella, fresh basil, evoo, red sauce 1270 cal                                  |    |                           |
| HOT HONEY & SMOKED PROSCIUTTO                                                      | 23 |                           |
| scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal               |    |                           |
| FUNGHI                                                                             | 23 |                           |
| roasted mushroom, cipollini, smoked mozzarella 1310 cal                            |    |                           |
| CACIO E PEPE                                                                       | 22 |                           |
| pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal  |    |                           |
| SPICY MEATBALL                                                                     | 23 |                           |
| provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal |    |                           |
| PROSCIUTTO                                                                         | 23 |                           |
| mission fig, mozzarella, goat cheese, arugula 1320 cal                             |    |                           |
| THE PIG                                                                            | 23 |                           |
| pepperoni, calabrese, sopressatta, italian sausage 1480 cal                        |    |                           |
| make it <b>bomba style</b> for the crust +5 (adds 270 cal)                         |    |                           |
| <b>substitute gluten-free crust</b> +4 (removes 50-100 cal)                        |    |                           |

Fresh Pasta

|                                                                                              |                                                                                   |          |      |
|----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|----------|------|
| TORTELLONI AL POMODORO                                                                       | simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano      | 1000 cal | 23   |
| BRAISED SHORT RIB LUMACHE                                                                    | grana padano crema, horseradish gremolata, herb breadcrumb, arugula               | 1940 cal | 26   |
| TROTTOLE CHICKEN PESTO                                                                       | sweet basil, shaved garlic, toasted pine nut, crispy caper                        | 1480 cal | 24   |
| STROZZAPRETI                                                                                 | herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut | 2110 cal | 24   |
| SPICY RIGATONI VODKA                                                                         | italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano         | 1920 cal | 25   |
| BOLOGNESE (house specialty)                                                                  | traditional meat sauce, pappardelle, grana padano, wild oregano, evoo             | 940 cal  | 26   |
| CRUSHED MEATBALL RAGU                                                                        | crispy pancetta, blistered onion, bucatini, pecorino, wild oregano                | 1580 cal | 23   |
| SUNDAY NIGHT LASAGNA                                                                         | braised short rib, italian sausage, rustic marinara, ricotta, provolone           | 710 cal  | 24   |
| SQUID INK TONNARELLI                                                                         | tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce              | 970 cal  | 26   |
| RICOTTA CAVATELLI                                                                            | lump crab, tiger shrimp, peperoncino, mint, lemon olive oil                       | 1380 cal | 26   |
| 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 | 30 |
| GRILLED BRANZINO          | roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter | 680 cal  | 35 |
| 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 | 27 |
| SEARED SCALLOPS           | butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot | 990 cal  | 36 |
| BRAISED SHORT RIB MARSALA | beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato             | 1630 cal | 36 |
| PRIME NEW YORK TAGLIATA*  | wild arugula, shaved grana padano, evoo, affinato, sea salt                                   | 1630 cal | 44 |

For the Table

|                                  |         |                             |         |                         |         |
|----------------------------------|---------|-----------------------------|---------|-------------------------|---------|
| 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 |                         |         |

