

Antipasti e Insalate

INSALATA RADICI NOCI E CAPRINO	
Butter lettuce, organic mixed radish & root vegetable salad caramelized walnuts & crispy caprino cheese	14
INSALATA DI CICORIE, GUANCIALE E UOVO	
Mixed chicory salad, pork guanciale, crispy farm egg, focaccia croutons Parmigiano & sweet garlic dressing	14
BURRATA PUGLIESE	
Imported burrata Pugliese, house made Pugliese bread broccoli rabe & San Marzano tomato salad	17
CALAMARI E FAGIOLI	
Grilled Monterey Bay calamari with 'Bianchi di Spagna' beans Arugula salad & citrus dressing	16
ZUPPA DI FAGIOLI	
Borlotti bean soup, herbs, pork guanciale and crispy polenta	12
POLPETTE DI AGNELLO	
Oven baked domestic lamb sausage "Polpette" with caciocavallo cheese Broccoli rabe, spicy tomato sauce & focaccia bread	16
INSALATA POLLO	
Marinated grilled chicken breast with organic arugula and frisée greens roasted bell peppers, cherry tomatoes & Taggiasca olives	16
INSALATA GAMBERI	
Grilled prawns with mixed greens salad, organic cherry tomatoes and shaved almonds	17

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN	
House made small ravioli "del plin" of three meats; sausage, veal, rabbit Tomato & onion sauce	22
RAVIOLI BERGAMASCHI "SCARPINOCC"	
Traditional Bergamo ravioli of wild greens & "Taleggio Vero" Brown butter sauce, crispy sunchokes	21
SPAGHETTI CARBONARA	
Housemade spaghetti pasta, smoked pork guanciale egg yolk & Grana Padano cheese	17
FOIADE DI FUNGHI	
Organic buckwheat pasta, mixed wild mushrooms, garlic Parsley & Grana Padano	21
TONNARELLI AL NERO DI SEPPIA	
Fresh tonnarelli pasta with Monterey bay calamari Squid ink sauce, fresh Roma tomatoes, basil, Calabria peppers & bottarga	23
BIGOLI E CODA	
"Bigoli" pasta with Nebbiolo braised oxtail & asparagus	24
RISOTTO E PANCIA DI MAIALE	
Carnaroli risotto parmigiana, crispy Niman Ranch pork belly, Savoy cabbage, demi-glace sauce	25

Pizza dal Forno a Legna

MARGHERITA	
Tomato sauce, basil, oregano & fresh mozzarella*	18
PROSCIUTTO COTTO	
Tomato sauce, home made "prosciutto cotto", mozzarella* Ricotta & organic arugula	19
SALSICCIA E FUNGHI	
Tomato sauce, homemade spicy sausage, wild mushrooms & mozzarella*	19
SCHIACCIATA NDUJA	
House cured nduja sausage, broccoli rabe & smoked scamorza cheese	19
SAN DANIELE CIPOLLE E GORGONZOLA	
24 month aged San Daniele prosciutto, Gorgonzola dolce cheese roasted sweet onions	22
Add Prosciutto 5 Add 'Nduja 5 Add Farm egg 3 Add Arugula 3 Add Mushrooms 3 *imported Fior di Latte mozzarella from Campania	

La Carne e Pesce

MERLUZZO IN CROSTA E RISO NERO	
Pan roasted & herb crusted local cod, broccoli rabe black venere rice & spicy San Marzano tomato sauce	32
BRANZINO E PORRI	
Grilled Mediterranean Sea bass filet, braised sweet leeks Trebiano wine & capers sauce, garlic "gnocco alla Romana"	36
POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free-range Mary's chicken, Yukon potatoes Bosane olives & oregano	32

Panini

FOCACCIA POLLO	
Breaded crispy fried chicken breast, Caciocavallo cheese olive & vegetable spread; mixed green salad	15
MANZO E CIPOLLE	
Grilled and marinated Angus beef, roasted onions, Branzi cheese mixed lettuce, roasted potatoes	16
PASTIN DI AGNELLO	
House baked bun with lamb sausage, roasted zucchini Grain mustard & Provolone cheese; arugula salad	16
PIADINA DI VERDURE	
Roasted medley of seasonal vegetables, basil, oregano and mozzarella cheese	13
Add Farm egg 3 Add Guanciale 3	

Contorni

CAVOLETTI E GUANCIALE	
Crispy brussel sprouts with pork guanciale & pecorino cheese	8
CAVOLFIORE ROMANESCO	
Wood burning oven roasted organic Romanesco cauliflower olives tapenade & Arrabiata sauce	12

BREAD SERVICE \$4 - Assortment of house made bread & olive tapenade
20% Gratuity added to parties of six or more | 3.0 % surcharge will be added to help provide a living wage for our staff