

DINNER

CHARCUTERIE

Select Two 18 | All Selections 32

served with Chef's rotating cheese selection, pickles, seasonal preserves, focaccia

COPPA

cured berkshire pork collar,
black pepper, juniper

SOPPRESSATA

berkshire pork, spicy pepper blend

BEEF SALAMI

american wagyu, black pepper,
thyme, cabernet

CHEFS SELECTION

ask server for weekly option

CHICKEN LIVER MOUSSE

tart cherry jam, pickled red onion,
radish, herbs

ANTIPASTI

MEATBALL

pomodoro, pecorino romano

5

BURRATA

asparagus, snap pea, chive,
fennel pollen, balsamico

20

FAVA BEANS

capra sarda, lemon zest

14

KALE & CAULIFLOWER

hen of the woods, roasted cauliflower,
bagna cauda, almond, pecorino romano

20

ARTICHOKE

guanciale, calabrian chili,
fonduta, breadcrumb

17

EMILIA ROMAGNA ON A PLATE

gnocco fritto, prosciutto di parma,
fonduta, balsamico

16

PORK & LENTIL SOUP

spicy italian sausage, vegetables,
pecorino romano, savory biscotti

15

PASTAS

GNOCCHI

wild boar ragu,
parmigiano reggiano, basil

18

CAVATELLI

roasted mushroom, thyme,
parmigiano reggiano

16

CACIO E PEPE

spaghetti, black pepper, olive oil,
parmigiano reggiano

16

PAPPARDELLE

braised lamb, parmigiano reggiano,
castelvetro olives

22

MAFALDINE

sun-dried tomato, pecorino romano,
chili flake, garlic, parsley

19

TAGLIATELLE

calamari, pomodoro, roasted pepper,
chili flake

24

KING CRAB

bucatini, calabrian chili,
mascarpone, radish

27

BUCATINI

guanciale, pecorino romano,
calabrian chili

17

ENTREES

OCTOPUS

tuscan bean stew, olive, arugula

29

LAMB TENDERLOIN*

root vegetable, olive relish, cherry
mustarda, almond

42

SCALLOP*

parsnip, mushroom, pancetta,
kumquat, balsamico

34

STRIP STEAK*

arugula, grana padano, lemon

45

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

A SERVICE CHARGE OF 20% WILL BE ADDED FOR PARTIES OF SIX OR MORE GUESTS