



Starters

HOUSE BAKED FOCACCIA – \$14

Olive Oil Focaccia, Ricotta, Saffron, Apricots

MEATBALLS & RICOTTA – \$18

Beef & Veal Meatballs, Herbed Ricotta, Tomato Sauce, Parmigiano Reggiano

BRUSCHETTA – \$17

Seasoned Ricotta, Marinated Tomatoes & Onions

CRISPY CALAMARI – \$22

Arrabiata Sauce, Lemon

HEIRLOOM CARROTS – \$17

Baby Heirloom Carrots, Chianti Vinegar, Herb Ricotta, Pistachio

CARPACCIO OF BEEF – \$26

Chilled, Thinly Sliced Filet of Beef, Mustard Vinaigrette, Capers, Arugula, Shaved Parmigiano Reggiano

STEAMED PEI MUSSELS – \$22

Peperonata Sauce, Calabrian Chili, Herb Oil, Crispy Breadcrumbs

Shareable Sides 13

CAULIFLOWER

Roasted with Parmigiano Reggiano

GLAZED CARROTS

Red Wine Agrodolce, Pistachio

CHARRED BROCCOLINI

Garlic & Chili Oil

Salad 18

CLASSIC CAESAR

Romaine, Garlic Croutons, Creamy Caesar Dressing

BIG ITALIAN SALAD

Pepperoncini, Artichoke, Olives, Chickpeas, Parmesan

Plates

BURRATA RAVIOLI – \$37

Burrata Filled Ravioli, Confit Tomatoes, Basil

SQUID INK SPAGHETTI – \$39

Braised Octopus, Leeks, White Wine, Anchovies, Breadcrumbs

HANDMADE PAPPARDELLE & SHORT RIB BOLOGNESE – \$39

Hearty Meat Ragu, Parmigiano Reggiano

PASTA AL PESTO – \$32

Fusilli, Homemade Pesto Sauce

BUCATINI ALL'AMATRICIANA – \$36

Guanciale, San Marzano Tomatoes, Pecorino Romano

14OZ DOUBLE CUT BERKSHIRE PORK CHOP – \$54

Apple Mostarda, Glazed Heirloom Carrots

PAN-ROASTED LEMON CHICKEN BREAST – \$42

Farro Risotto, Beurre Blanc

BRANZINO – \$42

Pan-Seared with Olives, Tomatoes, Capers, Shallots, Parsley, Artichokes

CHICKEN PARMIGIANA – \$36

Vodka Sauce, Crispy Prosciutto, Mozzarella, Parmigiano Reggiano



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Please notify your server of any food allergies or intolerance.

*20% gratuity is added to all guest checks for your convenience.