

CinCin!

Starters

ROASTED BEETS – \$19

Whipped Ricotta, Pecans, Frisee, 12 Year Aged Balsamic

HOUSE BAKED FOCACCIA – \$16

Olive Oil Focaccia, Ricotta, Saffron, Apricots

MEATBALLS & RICOTTA – \$19

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

BRUSCHETTA – \$21

Seasoned Ricotta, Marinated Tomatoes & Onions

CRISPY CALAMARI – \$23

Arrabbiata Sauce, Lemon

CARPACCIO OF BEEF – \$26

Chilled, Thinly Sliced Filet of Beef, Shallot Vinaigrette, Frisee, Cherry Tomato, Parmesan Crisp

Shareable Sides 15

CAULIFLOWER

Roasted with Parmigiano Reggiano

ROASTED BRUSSELS SPROUTS

Apple Mostarda, Toasted Pecans

MASHED POTATOES

Cream, Butter

HEIRLOOM CARROTS

Ginger Carrot Puree, Dried Prunes, Pecans, Mint

POLENTA

Parmigiano Reggiano, Cultured Butter

Salad 18

CLASSIC CAESAR

Romaine, Garlic Croutons, Creamy Caesar Dressing

BIG ITALIAN SALAD

Pepperoncini, Artichoke, Olives, Chickpeas, Parmesan
Pickled Red Onions

Plates

AGNOLOTTI – \$36

Brown Butter, Herb Breadcrumbs, Hazelnuts

HANDMADE PAPPARDELLE – \$39

Hearty Short Rib Ragu, Parmigiano Reggiano

PASTA AL PESTO – \$33

Fusilli, Homemade Pesto Sauce

CAVATELLI ALLA BOSCAIOLA – \$37

Ricotta & Herb Pasta, Wild Boar Sausage, Mushrooms, Guanciale, Pomodoro Sauce, Mascarpone

14OZ DOUBLE CUT BERKSHIRE PORK CHOP – \$56

Apple Mostarda, Glazed Carrots

ROASTED CHILEAN SEABASS – \$55

Cannellini Bean Guazzetto, Baby Kale, Lemon

VEAL OSSOBUCO – \$69

Red Wine Braised, Vegetable Mirepoix, Parmesan Polenta, Mushrooms

HALF ROASTED CHICKEN – \$42

Creamy Potato, Pan Jus

BRANZINO – \$42

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

CHICKEN PARMIGIANA – \$44

Tomato Sauce, Old Fashion Mozzarella, Parmigiano Reggiano

Served Over Spaghetti Pomodoro

LINGUINE AI GAMBERI – \$39

Roasted Garlic, Calabrian Chili, Parsley, Gulf Shrimps, Lemon

