

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

KALE & CAULIFLOWER

hen of the woods, roasted cauliflower,
bagna cauda, almond, pecorino romano
18

DELICATA SQUASH

fonduta, controne honey, hazelnuts
15

MEATBALL

pomodoro, pecorino romano
5

EGGPLANT

romesco, leeks, marcona almonds
13

BRUSSEL SPROUTS

pancetta, honeycrisp apples,
pistachios, squash
14

EMILIA ROMAGNA ON A PLATE

gnocco fritto, prosciutto di parma,
fonduta, balsamico
16

BURRATA

apple pear mostarda, grilled focaccia
20

RIBOLLITA SOUP

tuscan beans, savoy cabbage,
kale, pecorino, crouton
15

PASTAS

GNOCCHI

wild boar ragu,
parmigiano reggiano, basil
18

ZITI

braised pork, broccoli rabe,
chili, lemon
20

CACIO E PEPE

spaghetti, black pepper, olive oil,
parmigiano reggiano
16

GEMELLI

chicken confit, pesto, carrot
22

LUMACHE

bolognese, parmigiano reggiano
19

LINGUINE

manila clam, controne, spring onion
21

CAVATELLI

roasted mushroom, thyme,
parmigiano reggiano
16

KING CRAB

bucatini, calabrian chili,
mascarpone, radish
27

BUCATINI

guanciale, pecorino romano,
calabrian chili
17

ENTREES

OCTOPUS

tuscan bean stew, olive, arugula
29

BLACK COD*

artichokes, calabrian chili, pine nuts
36

SKIRT STEAK*

blackberry, arugula, grana padano
36

BRAISED PORK SHOULDER

polenta, onion jam, broccoli rabe
34

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