

LUNCH

antipasti

CHARCUTERIE

EMILIA ROMAGNA ON A PLATE

gnocco fritto, Prosciutto di Parma,
fonduta, balsamico
16

GRILLED BABY CARROTS

pistachio pesto, Capra Sarda, chervil
14

CHICKEN LIVER MOUSSE

Black Mission fig jam, pickled
red onion, radish, herbs
13

FRIED SMELT

Calabrian pepper aioli, radish, pickled
mustard seeds
12

COPPA, NOSTRANO, BRESAOLA, SOPPRESSATA, VENISON PATE

Small 18 Large 32

BRUSSELS

apple, dried cherries,
ricotta salata, pecans
13

FARM EGG

McKaskle polenta, truffle,
Grana Padano
22

BURRATA

almonds, roasted pears, brown sugar,
pink peppercorn, Sardinian sea salt
20

KAMPACHI

cucumber, pickled shallot,
Calabrian pepper oil
15

ORA KING SALMON

creme fraiche, radish, dill, caper berries
14

TOMATO SOUP

mascarpone, sage, fennel
brown butter, lentils
cup 5 bowl 9

handmade pastas

GNOCCHI

wild boar ragu,
Parmigiano Reggiano, basil
17

BUCATINI

guanciale, Pecorino Romano,
Calabrian pepper
17

PAPPARDELLE

pork sugo, Parmigiano Reggiano,
chervil
20

CAMPANELLE

red and yellow beets, almonds,
goat cheese
16

CAVATELLI

mushroom, Parmigiano Reggiano,
thyme
16

GEMELLI

kale, pancetta, garlic, pine nut
18

market salads

KALE

Tuscan kale, Marcona almonds,
tarragon, Gorgonzola dolce
14

PANZANELLA

roasted peppers, croutons, hazelnuts,
Pecorino Romano
13

STRACHETTI SKIRT STEAK

pomegranate and pumpkin seeds,
Grana Padano, arugula, balsamic
22

ARUGULA AND CHICKEN

grapes, balsamic, Grana Padano
21

sandwiches and crostinis

CAFE BURGER

crispy parmigiano, onion, arugula, brioche
18

SMOKED BASS

radish, aioli, arugula
16

MUSHROOM

arugula, fontina, focaccia
18

NDUJA

fried egg, mascarpone, focaccia
18

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