

LUNCH

antipasti

EMILIA ROMAGNA ON A PLATE

gnocco fritto, Prosciutto di Parma,
fonduta, balsamico
16

GRILLED BABY CARROTS

ricotta salata, almonds,
Controne honey
13

FRIED SMELT

Calabrian pepper aioli, radish,
pickled mustard seeds
12

CHICKEN LIVER MOUSSE

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

CHARCUTERIE

COPPA, NOSTRANO,
BRESAOLA, SOPPRESSATA

COPPA DI TESTA

Small 18 Large 32

ASPARAGUS

fried egg, Parmesan,
lemon
14

BURRATA

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

TUNA CRUDO

cucumber, pickled shallot,
Calabrian pepper oil
15

FARM EGG

polenta, truffle,
Grana Padano
19

SPRING MINISTRONE

fennel, pesto, radish,
cavetelli
cup 6 bowl 10

handmade pastas

GNOCCHI

wild boar ragu,
Parmigiano Reggiano, basil
17

BUCATINI

guanciale, Pecorino Romano,
Calabrian pepper
17

PAPPARDELLE

English peas, spring onions,
mint, Pecorino
18

ROTOLO

ricotta, pomodoro, pork sugo
20

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

STRACCETTI SKIRT STEAK

radish, snap peas,
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 FISH

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