

Greens

Arugula 15

radish, cherry tomato, watercress,
parmigiano, black pepper, whole grain
mustard vinaigrette

Kale & Blueberry 15

tuscan kale, bulgur wheat, flaxseed granola,
lemon olive oil, feta

Warm Spinach Salad 16

spinach, radicchio, pancetta lardon,
hazelnut vinaigrette, poached egg, grainy
mustard

Local Mixed Greens 14

house herb dressing, shaved pecorino,
crouton

Beet & Citrus 16

mixed greens, frisee, goat cheese, citrus
segments, banyul's vinaigrette, candied
walnut

Dolce Chop 17

antipasti salad, baby gem lettuce,
provolone, salami, pepperoncini, tomato,
cucumbers, olives, oregano vinaigrette

Heirloom Tomato & Burrata 15

vine ripened tomato, imported burrata,
arugula, aged balsamic, basil oil

add salmon 15

add chicken 5

Antipasti

Soup of the Day 8

chef's seasonal selection

Crispy Calamari 16

blistered shishito pepper, basil, lemon,
pomodoro

Mussels 18

coconut red curry broth, cashews, cilantro

Crispy Baby Artichoke 12

hazelnut aioli, lemon herb salt

Bruschetta 12

toasted crostini, tomato, garlic, olive oil, basil

Chicken Liver Toast 13

grilled bread, chicken liver mousse, cherries,
saba, pickled ramps

Lamb Chops 23

marinated and grilled, herb crust, garlic crème
fraiche

Pizza

Margherita 15

house stretched mozzarella, basil, san
marzano tomato

Calabrese 17

spicy salumi, mozzarella di bufala, garlic,
sicilian oregano, san marzano tomato

Salumi, Bacon & 'Nduja Sausage 18

mozzarella, san marzano tomato

Bianco 17

pecorino, mozzarella, burrata, truffle oil,
arugula

Fennel Sausage & Peppers 17

caramelized onion, parmesan, tomato
sauce, fontina valle d'aosta, oregano

Spinach 16

baby spinach, caramelized onion, garlic,
caciocavallo cheese, parmigiano

Fava Bean & Ricotta 16

fava beans, house ricotta & mozzarella,
lemon zest, pancetta

Carnitas 17

roasted jalapeno, fontina valle d'aosta,
green chili cream, cilantro, pickled onion,
crème fraiche

Truffle Potato 18

mushrooms, smoked bacon, fresh
mozzarella, thyme, crème fraiche, truffle oil

Zucchini & Eggplant 17

fresh mozzarella, crushed san marzano
tomato, garlic, oregano, fresh basil,
balsamic

add egg, bacon, salami, anchovy, arugula, olive,
garlic, burrata, pesto 2.5

add chicken, sausage, prosciutto 5

Salumi and Formaggi

4 items 19

6 items 28

selection of artisan salami and cheese, crostini,
house made butter, pickled vegetables, grainy
mustard, seasonal fruit compote

Pasta

Spaghetti or Penne

- ~ pomodoro 17
- ~ classic bolognese 17
- ~ pesto cream 17

add chicken 5
add meatballs 6

Radiatore 19

'nduja sausage ragu, chili, fresh herbs,
mascarpone

Linguine Frutti di Mare Piccante 25

lump crab, mussels, shrimp, serrano chili,
herbs, spicy toasted breadcrumb

Strozzapreti 22

braised lamb, cherry tomato conserva,
burrata, crispy spinach

Goat Cheese Agnolotti 18

bucheron, brown butter, crushed pistachio,
squash and their blossoms, cured egg yolk

Ravioli 20

chestnut ravioli, fennel sausage sugo,
chestnut butter, sage, parmigiano reggiano

Spaghetti Carbonara 21

classic carbonara sauce, guanciale, peas,
spring onions, pecorino pepato, black
pepper

Eggplant Lasagna 20

marinated eggplant, fresh pasta, ricotta,
mozzarella, parmigiano reggiano,
pomodoro

Piatti per Due

Platter for Two

Dry Aged Bone-In Ribeye

18 oz to 40 oz*

certified angus beef® all natural 28 day
aged ribeye, creamy polenta, and your
choice of one contorni al forno

\$3.50 per oz

*Subject to availability. Ask your server for the cuts of
the night!

Piatti

Scottish Salmon 29

cedar plank roasted, chino farms seasonal
vegetables, lemon, sea salt, vincotto

Jidori Half Chicken 27

roasted fennel, sweet peppers, tomato,
basil, olives, charred lemon, chicken jus

The "Angry" Chicken 30

piri piri marinated jidori half chicken,
peruvian green chili sauce, roasted
fingerling potatoes

Sea Bass 30

scallion cashew pesto, swiss chard,
fingerling potatoes

8 oz Certified Angus Beef® Filet Mignon 47

smoked and smashed new potatoes, spring
peas, braised wild mushrooms, barolo demi
glace

Prime Boneless Beef Short Rib 37

slow braised and glazed, pastrami spice,
horseradish crème fraiche, carrot, beet root,
mustard seed

Fresh Catch of the Day 32

*chef's whim

Contorni al Forno 12

Garlic Fingerling Potato

herbs

Wild Mushroom

farm egg, herbs

Brussels Sprouts

pancetta, hazelnut aioli, asiago, aged
sherry vinegar

Asparagus

extra virgin olive oil, sea salt

