



## ANTIPASTI

ANTIPASTI MISTI <i>Salami, Mortadella, Grilled Vegetables, Aged Provolone, Grilled Garlic Toast</i>	20
APERITIVO del GIORNO	A.Q.
ZUPPA del GIORNO	10
CARPACCIO <i>Thinly Sliced Filet of Beef, Capers, Arugula, Parmigiano, Breadstick</i>	18
OLIVE FRITTE <i>Fried Spanish Olives, Marcona Almonds</i>	12
FRITTO MISTO <i>Calamari, Rock Shrimp, Fennel, Onions, Green Beans, Spicy Aioli</i>	16
ASPARAGI AL FORNO <i>Baked Prosciutto Wrapped Asparagus, Fontina, Parmesan Cream Sauce</i>	16

## INSALATE

CAESAR <i>Parmesan Tuile</i>	14
CAULIFLOWER <i>Tuscan Beans, Arugula, Lemon, Parmigiano</i>	16
BARBABIETOLE <i>Roasted Beets, Green Beans, Fennel, Avocado, Roquefort Vinaigrette</i>	16
STONE FRUIT <i>Local Greens, Shropshire Blue Cheese, Candied Hazelnuts, Moscatel Vinaigrette</i>	15

## PIZZE

FIG and SPECK <i>Melted Leeks, Gorgonzola Dolce, Aged Balsamic</i>	22
MARGHERITA <i>Tomato, Mozzarella Fior di Latte, Basil</i>	18
HOT ITALIAN <i>Spicy Sausage, Tomato, Peppers, Scallions, Oregano, Fontina</i>	22
POSITANO <i>Spicy Shrimp, Goat Cheese, Cherry Tomato, Arugula</i>	26
PROSCIUTTO DI PARMA <i>Prosciutto, Four Cheeses, Rosemary</i>	20

## PRIMI

RISOTTO del GIORNO	A.Q.
CAMPANELLE ALLA BOLOGNESE <i>Classic Duck Ragu, Tomato, Aged Provolone, Sage</i>	26
CASARECCE con POLPETTE <i>Pork and Veal Meatballs, Rapini, Tomato, Parmigiano</i>	26
SILK HANDKERCHIEFS <i>Pesto, Toasted Walnuts, Pecorino Romano</i>	22
LINGUINI DI MARE <i>Roasted Mussels and Clams, Tomato, Garlic, Chilies, Pinot Grigio</i>	28
FETTUCCINI AL LIMONE <i>Braised Octopus, Tuscan Beans, Tomato, Lemon, Arugula</i>	28
BUCATINI AMATRICIANA <i>Bacon, Tomato, Onions, Chilies, Pecorino Pepato</i>	24

## SECONDI

PIATTO del GIORNO	A.Q.
GRILLED BERKSHIRE PORK CHOP <i>Seasonal Contorni</i>	42
SEARED SALMON FILET <i>Potato Puree, Tomato Chive Butter Sauce</i>	34
POLLO ARROSTO <i>Spicy Roasted Half Chicken, Seasonal Contorni</i>	28
BISTECCA TAGLIATA <i>Grilled Sliced Ribeye Steak, Wild Mushroom and Arugula Salad, Parmigiano</i>	46
AGNELLO AL SCOTTADITO <i>Grilled Lamb Chops, Warm Fregola and Kale Salad, Feta Cheese, Lemon</i>	44

## CONTORNI

MARINATED OLIVES	8	MASHED POTATOES	6	SAUTEED SPINACH	7
FRENCH FRIES	6	TUSCAN BEANS	8	BROCCOLINI <i>Lemon, Parmigiano</i>	8

Chef de Cuisine, Alberto Navarrete Arias ~ Restaurant Chef, Shirley Morehouse

Gluten-Free Options Are Available

18% Gratuity added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness