

PRANZO

ANTIPASTI

Butternut Squash Soup <i>parmesan, sage, toasted faro</i>	6
Baccala <i>housemade tomato jam, crostini</i>	9
Calamari <i>grilled bloomsdale spinach, puttanesca vinaigrette</i>	11
Sweet Potato Gnocchi <i>sage butter, mascarpone</i>	9
Focaccia <i>stuffed with bel paese cheese, truffle oil, sea salt</i>	9
Antipasti Misti <i>prosciutto, mortadella, crescenza, marinated olives, pepperonata, bruschetta</i>	15

INSALATE

Organic Field Greens <i>red wine vinaigrette</i>	7
Three Beet Salad <i>burrata, sweet grapes, frisée, beet vinaigrette</i>	11
Arugula <i>crispy prosciutto, hardboiled egg, lemon dressing</i>	9
Tulio Hearts of Romaine <i>white anchovy, focaccia croutons, grana**</i>	8
Chicken Salad <i>organic greens, mountain gorgonzola, pine nuts, pancetta dressing</i>	13

PIZZE e CALZONE

Pizza Margherita <i>fresh mozzarella, sweet basil, tomato</i>	11
Pizza Cotechino <i>sweet peppers, grilled onions, fontina, extra virgin olive oil</i>	12
Pizza al Funghi <i>mushrooms, fontina, thyme, "agro" onions</i>	11
Pizza Del Stagione	12
Calzone <i>four cheeses, prosciutto cotto, spinach</i>	12

PRIMI e SECONDI

Pasta alla Chitarra <i>crispy pork belly, leeks, fresh ricotta</i>	15
Orecchiette <i>spicy italian sausage, rapini, light tomato sauce, reggiano</i>	16
Pumpkin Malfatti <i>amaretti, brown butter</i>	15
Linguine <i>local clams, preserved lemon, chili flake, garlic breadcrumbs</i>	16
Ravioli <i>smoked salmon, asparagus, lemon cream</i>	17
Ahi Tuna <i>grilled, cauliflower, pickled raisin, bread crumbs, anchovy vinaigrette-orange, celery gremolada*</i>	20
Risotto <i>chanterelles, gremolata</i>	18
Pesce del Giorno	20
Chicken <i>roasted, caramelized garlic, sage, lemon risotto</i>	19

Walter Pisano | Chef
Phillip Charron | Sous Chef

** Made with raw egg

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of forborne illness
We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added