

PRANZO

V = Vegetarian *without modifications*

V **|** **V** = Can be made Vegan

ANTIPASTI e INSALATE

V V Organic Field Greens <i>red wine vinaigrette</i>	7
V Asparagus Soup <i>mt. townsend fromage blanc, scallion oil</i>	6
V V Burrata <i>asparagus two ways, pine nut bread crumbs, aged balsamic</i>	11
V Focaccia <i>stuffed with bel paese cheese, truffle oil, sea salt</i>	9
Arugula <i>crispy prosciutto, hard-boiled egg, lemon dressing</i> {modify with no prosciutto}	9
Antipasti Misti <i>prosciutto, mortadella, crescenza, marinated olives, pepperonata</i> , {modify no meat add olives}	15
V Sweet Potato Gnocchi <i>sage butter, mascarpone</i>	9

PRIMI

V Tagliatelle <i>favas, leeks, chives, saffron crema</i>	15
Malfatti <i>braised lacinato kale, goat cheese, parmesan, pancetta marjoram butter</i> {modify with no pancetta}	15
V V Risotto <i>sweet peas, spring butter, shaved yellow carrots, chive blossoms</i>	18
 V Orecchiette <i>spicy italian sausage, rapini, light tomato sauce, reggiano</i> {modify with no sausage}	16

PIZZE e CALZONE

V Margherita <i>fresh mozzarella, sweet basil, tomato</i>	11
Vongole <i>clams, white sauce, parmesan, toasted garlic, parsley</i> {modify with no clams}	11
Meatball <i>cotechino meatballs, mozzarella, confit onions, oregano</i> {modify with no cotechino}	12
Calzone <i>four cheeses, prosciutto cotto, spinach</i> {modify with no prosciutto}	12

SECONDI

V V Grilled Vegetable Platter <i>assortment of fresh seasonal vegetables, fregola sarda</i>	16
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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 foodborne illness*

We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added