

Antipasto (choice of one)

burrata cremosa  

chilled pepperonata, crisp basil

beets  

pistachio pesto, picante yougurt

grilled mortadella  

scamorza, wild arugula, 15 y/o balsamic

chilled calamari  

condijun

Primi (choice of one)

spaghetti 

capers, gaeta olives, anchovy, tomato, basil

rigatoni

pancetta, onions, pecorino sardo

gnocchi 

basil pesto, pine nuts, green beans, new potato

linguine

littleneck clams, garlic, oil, pepperoncino, parsley

Secondi (choice of one)

pork

scaloppine, prosciutto, sage, white wine demi, oregano

chicken

“scarpariello” sausage, pepperoncini, mushroom, potato, olives

sea bream

canellini beans, salsa verde

polenta 

roasted foraged mushrooms, gremolata, parmesan fonduta

Drink Features

aperol spritz

prosecco, aperol, orange slice, soda
\$8

hugo

elderflower, prosecco, lime, mint
\$8

bocelli pinot grigio

\$9 glass - \$30 btl

michele chiaro barbera d'asti

\$9 glass - \$30 btl

*some of our pasta dishes are available **gluten free**
upon request - please ask your server*

*Please let your server know if you have a
food allergy or sensitivity as
not all ingredients are listed on the menu*

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