

BOARDS (FOR 2 TO SHARE)

FORMAGGI

A sampling of local and imported cheeses - 16

SALUMI E FORMAGGI

A sampling of authentic Italian salumi, cured meats, local and imported cheeses - 20

FRITTO MISTO

wild caught rock shrimp, calamari, code bon-bon, winter vegetables - 18

CROSTONI

sauteed mushrooms, parsley, garlic, fresh ricotta, honey, toasted bread - 12

OYSTERS

Daily selection (ask your waiter)

Shell - \$3.5

Half dozen - \$18

INSALATE

BARBABIETOLE

beets carpaccio, fresh ricotta, pistacchio, orange, fennel polen, honey vinaigrette - 9

BABY ROMAINE

grilled baby romaine, artichoke, olives, tomatoes, croutons, shaved parmegiano - 9

BRESAOLA

Bresaola Di Valtellina carpaccio, shaved Grand Padana, organic arugula, lemon dressing - 11

I FICHI

organic mixed greens, figs, gorgonzola, almonds, figs vinaigrette - 9.5

(add chicken - 4)

STUZZICHINI (SMALL PLATES)

OLIVE ASCOLANE

stuffed with: roast ground meat & parmigiano reggiano, fried - 7.5

MOZZARELLA IN CARROZZA

mozzarella, prosciutto cotto, bread crumbs, fried - 7.5

BURRATA

fresh burrata cheese, grilled crostone al rosmarino, squash, apple and pear chutney, Partanna Olive Oil - 12

BRESAOLA

Bresaola Di Valtellina carpaccio, shaved Grana Padana, organic arugula, lemon dressing - 11

TUNA MOJAMA

filleted salt-cured tuna, organic baby greens, tomatoes, cracked black pepper, citrus vinaigrette - 18

ARANCINA

risotto, bechamel sauce, fresh mozzarella - 8

POLPO

spanish octopus, cherry tomatoes, kalamata olives, garlic, crostini - 18

FILETTO

All Natural Black Angus Fillet (grass fed) - Creekstone Farms, dried figs, barolo wine reduction, wild mushrooms, soft white polenta - 22

GRIGLIATA MISTA

grilled sirloin roll stuffed with bread crumbs, tomatoes, raisins, pine nuts, Luganega sausage, lamb chops in toasted pistacchio crust - 18

ZUPPA

soup of the day (ask your waiter)

PASTA

TAGLIOLINI VERDI

fresh spinach tagliolini, house made tomato sauce, ricotta salata, whipped ricotta - 11

PAPPARDELLE

slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Gran Padano - 12

FIOCCHETTI

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Bartlett pears, shaved Grana Padano - 14

GNOCCHI

potato gnocchi, porcini mushrooms, crimini mushrooms, smoked scamorza, guanciale, fresh herbs, truffle infused olive oil, shaved Grana Padano - 11

LINGUINE

chopped tomatoes, kalamata olives, capers, acciughe, shaved Grana Padano - 11

PANINI

VEGETALI

Rustic panino, mozzarella, roasted seasonal vegetables, Partanna Olive Oil, balsamic vinegrette, side salad - 11

SFIZIOSO

Rustic panino, mortadella, olive tapenade, Genoa salami, caciocavallo, tomato carpaccio, Partanna Olive Oil, side salad - 12

SECONDI

POLLO

organic chicken breast, artichoke hearts, capers, lemon juice, Partanna Olive Oil, roasted vegetables - 16

I VEGETALI

winter vegetables, sundried tomatoes and pistacchio relish, quinoa & porcini, Gran Padano - 18