

Antipasti

APPETIZERS

Suppli - 18

3 crispy rice and tomato balls filled with mozzarella, Parmigiano fondue — VGT (Add one for 6\$)

Tartare di manzo* - 27

Organic beef tartare, pickled pearl onion, sweet garlic puree, confit shallots, toasted hazelnuts, orange zest, chives, crispy bread — RW

Crocchette di baccalà - 24

Three fried cod and sweet potato croquettes, tabasco mayo (Add one 8\$)

Barbabietola e mela - 23

Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing

— GF DF VGN

Polpo alla griglia - 29

Grilled octopus, charred tomato sauce, roasted romanesco cauliflower, pickled red onion — GF DF

COLD CUTS & CHEESES — TO SHARE

Selezione salumi e formaggi - 36

Seasonal selection of italian cold cuts and cheeses

Selezione formaggi - 29

Seasonal selection of italian and spanish cheeses

Selezione Patanegra - 38

Hand-cut cured Iberian ham selection Juan Pedro Domecq and Fermin

Prosciutto di Parma e burrata - 29

22 month cured Parma ham and burrata

Pasta & zuppe

PASTA AND SOUPS

Zuppa di ceci - 22

Chickpea soup, rosemary oil, crispy chickpeas — VGN

Rigatoni all'amatriciana - 26

Homemade fresh pasta, amatriciana sauce, crispy guanciale, Pecorino

Chitarra ai gamberi e limone - 33

Homemade fresh pasta, shrimp, Ferrarini butter, meyer lemon

Tortelli di guancia - 35

Homemade tortelli filled with beef cheek, toasted almonds, Parmigiano fondue

Gnocchetti all'astice - 38

Homemade potato gnocchi, lobster, lime bread crumbs

Tagliatelle alla bolognese - 29

Homemade pasta, classic bolognese ragout

Spaghettoni cacio e tartufo - 33

Homemade fresh pasta, cacio e pepe sauce, black truffle

* Gluten free pasta available upon request

Secondi

MAIN

Pollo alla cacciatora - 32

Chicken thighs stewed in a tasty tomato sauce with Taggiasca olives, braised pearl onions, taralli crumbs — DF

Salmone al sesamo - 33

Roasted salmon, yuzu glaze, toasted sesame seed, mango sauce, charred fennel — GF DF

Spigola in guazzetto - 39

Wild seared striped bass, clams, cherry tomatoes, clam broth, parsley, taralli crumbs — DF

Cheese burger - 26

House blend patties, Provolone, semi-dried plum tomatoes, lettuce, caramelized onions, smoked mayo, homemade cocoa bun, crispy potatoes

Tagliata di controfiletto - 49

Grilled NY strip steak, sauteed spinach, toasted cashew, demi glace — GF DF

Grilled pork pluma - 46

Seared iberico pork loin, broccoli rabe, chimichurri — GF DF

Contorni

SIDES

Patate - 14

Crispy russet potatoes, smoked mayo — GF DF VGN

Cime di rapa - 15

Broccoli rabe, garlic oil, chili — GF DF

Spinaci - 15

Sauteed spinach, confit onion, toasted cashew — GF DF VGN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy. 20% gratuity will be included for party of 6 or more

DF Dairy free

GF Gluten free

RW Raw

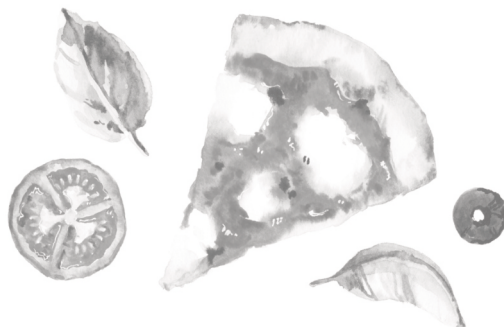
VGT Vegetarian

VGN Vegan



Pizza

48 hours of leavening



TRADIZIONE

Margherita - 24

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Bufala - 25

Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola - 27

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana - 21

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Boscaiola - 28

Smoked provola, tomato sauce, sausage, shiitake mushroom, yellow cherry tomatoes, pecorino romano

4 formaggi - 28

Four cheeses pizza with gorgonzola, provola, fontina, parmesan chips, pecan and sweet and sour red onions

Nerano - 29

Mozzarella, zucchini sauce, zucchini chips, Parmigiano fondue, Parmigiano chips, basil, extra virgin olive oil — VGT

Mortadella - 28

Smoked Provola, stracciatella, mortadella, lime zest, pistachio crumbs

Parma - 29

Mozzarella, tomato sauce, Prosciutto di Parma, shaved Parmigiano Reggiano, arugula, extra vergin basil oil

Black truffle - 32

Mozzarella, roasted potatoes, crispy pancetta, shaved black truffle

VEGAN

Pizza bianca - 12

Plain focaccia with rosemary salt and oregano — VGN

Marinara - 19

Tomato sauce, garlic oil, oregano, basil, yellow cherry tomatoes, basil infused oil — VGN

Ortolana - 25

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

Focaccia Sandwich

Homemade sandwiches

Borgognona - 20

22 month cured Parma ham, stracciatella, arugula

Corso - 19

Smashed avocado, semi-dried tomatoes, grilled scallion, pickled fresno chili — VGN

Giulio Cesare - 20

Homemade chicken salad, pickled red onion

Garibaldi - 20

Oven roasted turkey breast, mozzarella di bufala, baby spinach

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy*. 20% gratuity will be included for party of 6 or more

