

APPETIZERS

ZUPPA DEL GIORNO - \$10\

 $\textbf{FOCACCIA:} \ \textbf{HOUSE-MADE} \ \textbf{HERB-ENCRUSTED} \ \textbf{FOCACCIA} \ \textbf{BREAD} \ / \ \textbf{TOMATO} \ \textbf{OIL} \ 10$

CRAB & SHRIMP CAKES: CITRUS / SAFFRON REDUCTION / CHIPOTLE AIOLI 22

ROASTED MUSHROOMS: ASSORTMENT OF MUSHROOMS / THYME CREAM SAUCE / AGED

BALSAMIC 18

CAESAR SALAD: ROMAINE / PARMESAN / HOUSE-MADE CROUTONS / CAESAR DRESSING SMALL 10 / ENTRÉE 20

BALSAMIC SALAD: SPRING GREENS / POPPY SEEDS / SLIVERED ALMONDS / DATES /

GORGONZOLA / BALSAMIC VINAIGRETTE SMALL 10 / ENTRÉE 20

CALAMARI: BREADED & FRIED / HOUSE AIOLI 20

BURRATA: PROSCIUTTO / BEET SALT / BASIL OIL / BASIL LEAVES / CHERRY TOMATOES / FENNEL

TOPS / OLIVES / BLACK PEPPER 20

CICCHETTI

PASTA WITH PROSCIUTTO AND MUSHROOMS: BRONZE DIE-PRESSED BUCATINI / PROSCIUTTO / PEAS / ASSORTMENT OF MUSHROOMS 28

SPAGHETTINI AGLIO OLIO: BRONZE DIE-PRESSED SPAGHETTINI / ROASTED RED BEETS / GOAT CHEESE / CANDIED PECANS / LIGHT GARLIC & OLIVE OIL SAUCE 26

CAVATELLI BOLOGNESE: HAND-FORMED CAVATELLI / SAUSAGE BEEF & PORK BOLOGNESE 24

ENTRÉES

SALMON: WILD-CAUGHT SALMON / THAI CHILI PEPPER MISO BUTTER GLAZE / BLACK GARLIC JASMINE RICE / LEMONGRASS / GINGER / SEASONAL ROASTED VEGETABLES 42

TENDERLOIN*: HAND-CUT BEEF TENDERLOIN / PURPLE POTATO GNOCCHI / GORGONZOLA CREAM SAUCE / DEMI-GLACE / CARAMELIZED ONIONS / SEASONAL VEGETABLES 56

SHORT RIB: CHIANTI-BRAISED SHORT RIB / BRONZE DIE-PRESSED MEZZI-PACCHERI / MANCHEGO TRUFFLE CREAM SAUCE / ROMESCO / SEASONAL ROASTED VEGETABLES 42

PORCHETTA: HOUSE-ROLLED PORK BELLY / MASHED ROOT VEGETABLES / BRAISED GREENS / SEASONAL VEGETABLES 36

AUTUMN CHICKEN: HALF CHICKEN CONFIT / BRONZE DIE-PRESSED CAMPANELLI / PINE NUT & BACON PAN SAUCE / CRANBERRY ORANGE ROSEMARY CHUTNEY / REGGIANO / FENNEL 38

LASAGNA: FRESH PASTA SHEETS / SAUSAGE BEEF & PORK BOLOGNESE / MIXED ITALIAN

CHEESES / BÉCHAMEL 26

TORTELLINI: HAND-FORMED TORTELLINI FILLED WITH BUTTERNUT SQUASH / GOAT CHEESE / BROWN BUTTER SAGE / WHOLE ROASTED GARLIC / SEASONAL ROASTED VEGETABLES 32 **MUSSELS:** YELLOW CURRY MUSSELS / BRONZE DIE-PRESSED SQUID INK LINGUINI / CROSTINI 30

We encourage sharing; however, we do not split entrées. 20% gratuity will be automatically applied to parties of 8 or more* Consuming raw or undercooked food may increase your risk of foodborne illness. PLEASE MAKE YOUR SERVERS AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS!