



ANTIPASTI - *Appetizers*

FOCACCIA ERBA

House Made Dried Herb Sourdough Focaccia with Roasted Garlic Enzo Olive Oil 6.00

PROSCIUTTO E MELONE

Melon and Prosciutto with Enzo Olive Oil and Port Reduction 12.00*

MAIALE POLPETTA

Local Duroc Pork Meatballs, Fresh Kong Thao Farm Heirloom Tomato Concasse 12.00

CARCIOFI ALLA GIUDIA

Fried Artichoke Hearts with Bagna Cauda 12.00

POLENTA E FUNGHI

Parmesan Polenta topped with Funghi Temple Mushrooms and Baked with Herbs 12.00

TORTINI DI GRANCHIO

Blue Crab Cakes (2), Corn Salsa, Remoulade 22.00

FRIGGITELLO

Pan Roasted Kong Thao Farm Italian Peppers with Parmesan, Herbs, and PX Vinegar 11.00*

POLPO FRITO

Salt and Pepper Fried Baby Octopus with Calabrian Pepper-San Marzano Sauce 19.00

FORMAGGI E SALUMI

Chef's Selection of Cheese & Charcuterie with Accompaniments 30.00*

INSALATA - *Salad*

INSALATA MISTA

Garden Salad with Balsamic Vinaigrette 9.00*

RADICCHIO

Grilled Radicchio with Gorgonzola and White Balsamic 12.00*

INSALATA DI RUCOLA

Arugula & Pecorino, Lemon-Black Pepper Vinaigrette 8.00*

**can be made gluten free*



PRIMI - *Small Pasta Course*

RISOTTO AL GORGONZOLA

Carnaroli Rice creamed with Gorgonzola topped Walnuts and Fennel 15.00*

SPAGHETTI ALLA CHITARRA CON SALSA DI POMODORO

Chitarra Pasta in San Marzano Sauce, Basil, Parmesan 10.00

BUCATINI CACIO E PEPE

Bucatini Pasta cooked with Pecorino Romano and Black Pepper 12.00

BUCATINI AI FUNGHI

Bucatini with Fungi Temple Mushroom Cream Sauce made with Pancetta and Herbs 15.00

TROFIE BOLOGNESE

Trofie Pasta in Ground Mortadella and San Marzano Tomato Sauce 15.00

GNOCCHI E RAGU DI CONIGLIO

Toasted Potato Dumplings in a pulled Rabbit Ragu 18.00

RAVIOLI AI MELANZANE

Eggplant and Ricotta stuffed Pasta in a Prosciutto and Herb Brown Butter 16.00

TORTELLINI EN BRODO

Pork Rilette and Pecorino stuffed Pasta in a Bone Broth with Ong Choy 17.00

SECONDO - *Entree*

POLENTA E MELANZANE

Kong Thao Eggplant Sugo over Creamy Polenta and Scamorza 22.00*

SPEZZATINO DI RISO ALLA LUGURE

Ligurian Monkfish, Shrimp and Rice Stew, with Zucchini 26.00

POLLO FRITO ALLA CALABRESE

Lightly Spiced Fried Chicken, Cornichons, Fried Potatoes, Lemon 19.00

POLLO CACCIATORE

Chicken Braised in Peppers and Olives, served with Roasted Potatoes 22.00*

AGNELLO SCALLOPINI

American Lamb Scallopini, Ratatouille with Fregolla, Herb Yogurt 27.00*

TAGLIATA DI MANZO

Tuscan Grilled Prime Beef, Tomato Braised Potatoes, Barolo Sauce 29.00

**can be made gluten free*



DOLCI

Desserts and After Dinner

PISTACHIO GELATO

Pistachio Ice Cream 6.00*

TORTA DI CIOCCOLATO

Flourless Chocolate Torte with Peanuts and Caramel 10.00*

ZUPPA ANGLAISE

Ladies Fingers soaked with Peach Liqueur and Custard with Fresh Peaches 11.00

CANTUCCINI CON VIN SANTO

Almond Biscotti style Cookies with Vin Santo Wine 16.00

**can be made gluten free*