



FOCACCIA

Focaccia Herba with Roasted Garlic Enzo Olive Oil	6.00
Focaccia Herba with Burrata, Roasted Cherry Tomatoes, Shallot Jam	15.00
Flat Bread, San Marzano Sauce, Calabrese, Fresh Mozzarella	15.00
Flat Bread, Garlic Bechamel, Parmesan, Fresh Mozzarella	15.00

ANTIPASTI

OLIVES - Local Cerignola Olives in Rosemary & Citrus	6.00*
FRIED ARTICHOKE HEARTS with Bagna Cauda	12.00
DUROC PORK POLPETTI, San Marzano Sauce, Parmesan	12.00
ARTISAN CHEESE PLATE, 5 Cheeses selected by Chef	16.00*
ARTISAN & HOMEMADE CHARCUTERIE BOARD, 5 Cured Meats selected by Chef	16.00*

SALAD

ARUGULA & PECORINO SALAD, Lemon-Black Pepper Vinaigrette	8.00*
CHERRY TOMATO SALAD with LOCAL GOAT FETA, Shaved Vegetables	16.00*
FARMER'S MARKET GAZPACHO, Radish, Cilantro, Jalapeno Salad	10.00*
TUSCAN MELON AND PROSCIUTTO, Microgreens, Olive Oil, Mosto d'Uvo	14.00*

**can be made gluten-free (pasta dishes substitute gluten-free penne)*



SMALL RISOTTO

TOMATO & WARM FRESH GOAT CHEESE RISOTTO, Basil, Parmesan 16.00*

SCAMORZA RISOTTO, Grilled Eggplant, Pepperonata, Roasted Cherry Tomato 18.00*

EXTRUDED & HAND CUT PASTA

AGNOLOTTI DEL PLIN, Prosciutto Cotto, Cabbage, Pecorino, Herb Butter 16.00/24.00

GOAT CHEESE & POTATO AGNOLOTTI, Spanish Pepper Sauce, Pecorino 16.00/24.00

CACIO E PEPE, Pecorino, Parmesan, Kampot Red Long Pepper 10.00 (small only)*

BUCATINI TOMATO, Fresh Tomato Concasse, Fresh Basil, Ricotta Salata 13.00/21.00*

RIGATI SHRIMP, Pistachio-Preserved Lemon Pesto, Capers 15.00/25.00*

GARGANELLI, Sweet Sausage, Piquillo Peppers, Caramelized Onions 15.00/24.00*

GARGANELLI, Morel and Cremini Mushrooms, Guanchiale, Peas, Porcini Cream 17.00/24.00*

RIGATI AMATRICIANA, Spicy Fresh Tomato Sauce, Guanciaie, Shallot 14.00/24.00*

POTATO GNOCCHI, Preserved Kong Thao Cherry Tomatoes, Fresh Basil 18.00

ENTREE

WHOLE BRANZINO, Herb & Butter Potatoes, Salsa Verde 32.00*

HALF ROASTED JIDORI CHICKEN, Crispy Potatoes, Aioli, Salsa Verde 34.00*

DUROC PORK CHOP, Parmesan Polenta, Currant-Pine Nut Salsa 36.00*

SEAFOOD PAELLA, Saffron Rice, Artichoke, Capers, Tomatoes 30.00*

ROASTED LAMB LOIN PAELLA, Piquillo Peppers, Longaniza, and Olives 38.00*

AGED WAGYU RIB CAP STEAK, Frites, Roasted Garlic Aioli, House Steak Sauce 38.00*

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DESSERT

GELATO PISTACCHIO

Pistachio Ice Cream 4.00 per scoop*

GELATO KAMPOT

Kampot Long Red Pepper Ice Cream 4.00 per scoop*

GELATO VANILLA

Vanilla Ice Cream 4.00 per scoop*

VANILLA PANNA COTTA

Panna Cotta with Fresh Berries 8.00*

TIRAMISU

Hard Ladies Fingers soaked with Espresso, Whipped Mascarpone, Pistachio 8.00

SBRICIOLA TORTE

Shortbread Crust with Ricotta and Mexican Chocolate Center, Sweet Creme Fraiche 13.00

VIN SANTO E BISCOTTI

Sweet Aged Italian Wine & after Dinner Cookies 18.00

VINI DOLCI - *Dessert Wines (2.5oz pours)*

BEERENAUSSLESE CUVEE, Kracher, Burgenland, Austria, 2017 22.00

WHITE PORT, Ramos Pinto, NV 10.00

VINSANTO DEL CHIANTI CLASSICO, Volpaia, 2014 33.00

LATE BOTTLED VINTAGE, Dows, Porto, 2015 12.00

10 YEAR TAWNY, Ramos Pinto, Porto, NV 16.00

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