



starters

- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili vinaigrette
- BUFFALO MOZZARELLA marinated heirloom tomatoes, basil, aged balsamic, crostone
- SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli
- MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread
- POLPO charred octopus, mussels, calabrian ‘nduja, chickpea puree, crostone
- EAST COAST OYSTERS half dozen, champagne mignonette, kale pesto, lemon
- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian pepper aioli
- PROSCIUTTO DI PARMA grilled peach, stracciatella, arugula, grilled crostini
- *BEEF TARTARE diced american wagyu beef, anchovies, capers, shallots, lemon aioli

pizza wood fired, served as ready

- MARGHERITA san marzano, fior di latte, oregano
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions
- AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion
- COPPIA san marzano, sausage, arugula, ricotta, speck, grana
- SALSICCIA spicy italian sausage, broccolini, gorgonzola dolce
- FIORE DI ZUCCA fior di latte, zucchini, tomatoes, confit garlic
- FUNGHI castelrosso crema, fontina, field mushrooms, spinach

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- VEGANA housemade garganelli pasta, cauliflower, onion crema, bread crumbs
- FETTUCCELLE black garlic infused pasta, classic beef bolognese, shaved parmigiano
- PAPPARDELLE parsley infused egg pasta, braised wild boar sugo
- TORTELLI veal filled pasta, porcini mushrooms, sage butter sauce, roasting jus
- RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil
- PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, crustacean sauce, chili

brunch

- CARBONARA spaghettini, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper
- WAFFLE pineapple mostarda, whipped cream, mixed berries, powdered sugar
- *FILETTO AND EGGS 4oz tenderloin medallion, roasted potatoes, organic sunny side up eggs

main courses

- CAULIFLOWER kale pesto, almonds, bell pepper romesco, couscous
- EGGPLANT PARMIGIANA livornese sauce, mozzarella, basil, evoo
- SHRIMP lemon-caper butter sauce, arrabbiata, spinach, artichokes
- *NORTH SEA SALMON corn-saffron crema, pancetta, succotash, squash, lentils
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
- CHICKEN MARSALA field mushrooms, parsley infused potatoes
- CHICKEN PICCATA 10oz mary’s organic chicken, asparagus, romesco
- VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil
- *WELSH LAMB CHOPS pistachio pesto, fregola, tricolore cauliflower, almond-raisin gremoloata

bread service, for the table

- CIABATTA, FOCACCIA & STREGA baked fresh daily, extra virgin olive oil, aged balsamic butter

If you want happiness for an hour – take a nap.
If you want happiness for a day – go fishing.
If you want happiness for a year – inherit a fortune.
If you want happiness for a life time – help someone else.

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
rhiannon plumb

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness