



seafood starters

- *EAST COAST OYSTERS half dozen, champagne mignonette, kale pesto, lemon wedge
- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian pepper aioli
- POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree, crostone

more starters

- PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini
- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- BUFFALO MOZZARELLA poached pears, castelfranco, butternut squash mostarda, aged balsamic
- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, chili dressing
- CREAMY SQUASH SOUP butternut squash, red kuri, vanilla cream, toasted pepitas
- MIXED BEETS beets puree, walnut pesto, horseradish cream, extra virgin olive oil
- SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli
- MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread
- *BEEF TARTARE american wagyu beef, ciabatta, anchovies, capers, shallots, lemon aioli

sides

- SAUTEED BROCCOLINI
- ROASTED POTATOES

pizza

- wood fired, served as ready
- MARGHERITA san marzano, fior di latte, oregano
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions
- SALSICCIA spicy italian sausage, rapini, gorgonzola dolce
- AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion
- COPPIA san marzano, ricotta, sausage, arugula, speck, grana
- VINCE mozzarella, mortadella, pistachio pesto, orange zest
- FIORE DI ZUCCA fior di latte, zucchini, tomatoes, confit garlic
- FUNGHI confit garlic crema, fontina, field mushrooms, spinach

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper
- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs
- MACCHERONCELLI ALLA NORMA eggplant, pomodoro, basil, whipped ricotta
- GNOCCI potato dumpling, arugula pesto, reggiano cream, stracciatella
- FETTUCELLE basil infused egg pasta, classic beef bolognese, shaved parmigiano
- PAPPARDELLE braised wild boar sugo, grana padano, parsley
- GARGANELLI purple carrot infused pasta, oka farm rabbit sugo, crispy prosciutto, fried sage
- GNOCCO FRITTO fried butternut squash gnocchi, quail, pheasant sausage, fontina fonduta, quail jus
- RISOTTO field mushrooms, english peas, parmigiano reggiano, truffle butter
- TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus
- RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction
- PASTA DI MARE squid ink linguini, scallops, calamari, shrimp, crustacean sauce, chili

main courses

- CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds
- EGGPLANT PARMIGIANA livornese sauce, parmigiano reggiano, stracciatella, basil pesto
- SHRIMP beet aioli, forbidden rice, confit tomatoes, root vegetables, lemon-caper butter sauce
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
- *NORTH SEA SALMON spinach, blistered tomatoes, saffron potato stew
- CHICKEN PICCATA 10oz mary’s organic chicken, asparagus, romesco
- *WELSH LAMB CHOPS pistachio pesto, fregola, tricolore cauliflower, almond-raisin gremolata
- *NY STEAK double r ranch, grilled romaine hearts, herb roasted potatoes, crimini-nebbiolo reduction sauce
- *VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil
- *FILET MIGNON 8oz mignon prime, parmigiano potato puree, arugula, green peppercorn sauce
- *RIB EYE STEAK 16oz prime, black angus, roasted cauliflower, broccolini, red wine reduction

bread service, for the table

- CIABATTA, FOCACCIA & OLIVE SOURDOUGH bread baked fresh daily, extra virgin olive oil, aged balsamic butter

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