



seafood starters

- \*BAY SCALLOP CRUDO golden kiwis, limoncello, confit fresno, citrus segments
- \*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 marinated heirloom tomatoes, basil, aged balsamic, crostone
- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, chili dressing
- CREAMY SQUASH SOUP butternut squash, red kuri, vanilla cream, toasted pepitas
- TRICOLORE 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

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
- VINCE mozzarella, mortadella, pistachio pesto, orange zest
- SALSICCIA spicy italian sausage, rapini, gorgonzola dolce
- 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
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- VEGANA housemade garganelli pasta, cauliflower, onion crema, bread crumbs
- MACCHERONCELLI ALLA NORMA eggplant, pomodoro, basil, whipped ricotta
- FETTUCCELLE basil infused egg pasta, classic beef bolognese, shaved parmigiano
- PAPPARDELLE braised wild boar sugo, grana padano, parsley
- TORTELLI veal filled pasta, porcini mushrooms, sage butter sauce, roasting jus
- RISOTTO field mushrooms, english peas, parmigiano reggiano, truffle butter
- PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, crustacean sauce, chili

brunch

- CARBONARA spaghetтини, 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, parmigiano reggiano, stracciatella, basil pesto
- SHRIMP beet aioli, forbidden rice, root vegetables, lemon caper sauce
- \*NORTH SEA SALMON spinach, blistered tomatoes, saffron potato stew
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
- 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 gremolata
- \*NY STEAK 16 oz prime, grilled romaine hearts, herb roasted potatoes, crimini-nebbiolo reduction sauce

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