



seafood starters

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

more starters

- CAESAR SALAD chopped romaine hearts, anchovies, capers, reggiano, crostini
- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, cucumber, fried chickpea, chili dressing
- BRUSCHETTA marinated tomatoes, basil pine nut pesto, whipped ricotta, aged balsamic
- BUFFALO MOZZARELLA prosciutto di parma, arugula, grilled crostinis, aged balsamic
- BABY BEETS pine nut and pistachio pesto, goat cheese, 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
- chili flakes, lemon zest, grana padano
- ROASTED POTATOES
- fresh herbs, garlic oil

pizza

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

pasta & risotto

- CACIO E PEPE housemade spaghetti, pecorino, reggiano, tricolore pepper
- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- MUSHROOM RISOTTO field mushrooms, english peas, parmigiano reggiano, truffle butter
- FETTUCCELLE basil infused egg pasta, classic beef bolognese, parmigiano reggiano, parsley
- PAPPARDELLE parsley infused pasta, braised chicken ragu, porcini mushrooms, stracciattella
- TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus
- RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction
- MAFALDE DI MARE kale infused pasta, scallops, shrimp, calamari, mussels, spicy crustacean sauce

main courses

- CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds
- EGGPLANT PARMIGIANA pomodoro, parmigiano reggiano, stracciatella, basil pesto
- SHRIMP roasted pepper crema, fregola, english peas, asparagus, green beans, lemon butter sauce
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
- *ORA KING SALMON zucchini puree, spinach, brussel sprouts, blistered tomatoes, gremolata
- CHICKEN PICCATA 10oz mary's organic chicken, asparagus, sweet pepper romesco
- *WELSH LAMB CHOPS pistachio pesto, fregola, tricolore cauliflower, almond-raisin gremolata
- *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 potatoes, broccolini, red wine reduction

bread service, for the table

- CIABATTA, FOCACCIA & OLIVE SOURDOUGH bread baked fresh daily, ricotta-goat cheese, eggplant caponata

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

serving you

matteo ferdinandi
rhiannon plumb

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.