



seafood starters

- *EAST COAST OYSTERS half dozen, champagne mignonette, lemon wedge
- FRITTO MISTO fried calamari, shrimp, mussels, mushrooms, peppers, calabrian pepper aioli
- CHARRED OCTOPUS 'nduja sauce, mussels, garbanzos, potatoes, chimichurri, crostini

more starters

- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CAESAR SALAD chopped romaine hearts, anchovies, capers, reggiano, crostini
- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, cucumber, fried chickpea, chili dressing
- TRICOLORE BEET SALAD lolla rosa lettuce, goat cheese, candied pistachios, pine nut pesto, orange segments
- CAPRESE buffalo mozzarella, heirloom tomatoes, basil, tomato crema, aged balsamic
- BRUSCHETTA black mission fig-balsamic jam, whipped ricotta, prosciutto di parma, arugula
- 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
- COPPIA san marzano, sausage, arugula, ricotta, speck, grana
- VINCE mozzarella, mortadella, pistachio pesto, orange zest
- AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion
- SALSICCIA spicy italian sausage, broccolini, gorgonzola dolce
- FUNGHI confit garlic crema, fontina, field mushrooms, spinach

pasta & risotto

- CACIO E PEPE housemade spaghetti, pecorino, reggiano, tricolore pepper
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- VEGANA housemade garganelli, english pea crema, tomatoes, zucchini, cauliflower, fresno chile, squash flowers
- FETTUCELLE basil infused egg pasta, classic beef bolognese, parmigiano reggiano, parlsey
- PAPPARDELLE parsley infused pasta, wild boar sugo, shaved grana padano
- TORTELLI veal filled pasta, porcini mushrooms, sage butter sauce, roasting jus
- RISOTTO field mushrooms, english peas, parmigiano reggiano, truffle butter
- PASTA DI MARE kale infused calamarata, scallops, shrimp, calamari, mussels, spicy crustacean sauce

brunch

- CARBONARA spaghettini, organic egg yolk, pecorino romano, guanciale, tricolore cracked pepper
- WAFFLE berry mostarda, whipped cream, maple syrup, powdered sugar
- *FILETTO AND EGGS 4oz tenderloin, dijon peppercorn sauce, romesco, roasted potatoes, organic sunny side up eggs

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
- *ORA KING SALMON mussels, fregola, saffron potato stew, blistered tomatoes, gremolata
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, chili oil
- CHICKEN PICCATA 10oz mary's organic chicken, asparagus, sweet pepper romesco
- *WELSH LAMB CHOPS pistachio pesto, fregola, tricolore cauliflower, almond-raisin gremolata
- *NEW YORK 16oz new zealand ocean beef, green beans, almonds, blistered campari tomatoes, chimichurri
- *RIBEYE 16oz prime black angus, roasted potatoes, broccolini, sweet peppers, red wine reduction

bread service, for the table

- CIABATTA, FOCACCIA & STREGA bread baked fresh daily, lemon herb butter

mocktail of the month

- POMEGRANATE LEMONADE lemon juice, pomegranate, sprite

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.