

MENU

Antipasti

Olives-Mixed Italian Olives Marinated and Blistered in our Brick Oven, w/ Flatbread (Vegan)

Sheep's Milk Ricotta Cheese-Summer Beans, Fresh Mint, Olio Verde (V)

Artichoke Salad-Baby Artichoke Hearts, House-Cured Anchovies, Polenta Cake, Pickles

Field Greens Salad-Local Farm Greens, Roasted Corn, Currants, Focaccia, Spiced Pecans (V)

Fried Oysters-Lightly Breaded & Flash-Fried Rappahannock Oysters. w/Lemon & Spicy Aioli

Heirloom Tomatoes-House-Made Mozzarella, Garlic Bread Crumbs, Pesto, Sherry Vinegar (V)

Sandwiches

Napoli-Braised Veal, Grilled Oyster Mushrooms, Pecorino Crema, Giardiniera, Marjoram (H)

Firenze-Heirloom Tomatoes, Broccoli Rabe, Calabrese Chilies, Corn Aioli (V)(Vegan)(H)

Venezia-Fried Eggplant, Balsamic Shallots, Goat Cheese, Baby Arugula, Salsa Verde (V) (H)

Roma-Chicken Parmigiano, Basil, Grana Padano Cheese, Fra Diavolo Sauce (H)

Lazio- Italian Sausage, Smoked Vidalia Onions, Tabasco Aioli, Burrata Cheese, Oregano (H)

Toscana-Smoked Turkey, Cherry Tomatoes, Red Butterhead Lettuce, Basil Pesto, Chianti Vinaigrette

Puglia-Mozzarella, Roasted Corn Aioli, Piquillo Peppers, Kalamata Olive Tapenade, Lemon (V)

V- Vegetarian / H- Hot

Italiano-Rosi Prosciutto, Olli Speck, Capicola, Pickled Banana Peppers, Provolone, Oil & Vinegar

Bologna-Mortadella, Soppressata, Genoa Salami, Taleggio Cheese, Giardiniera, Frisée

Umbria-Suckling Pig Porchetta, Ciabatta, Pickled Baby Fennel, Calabrian Chile Aioli

Pasta

Spaghetti-Spaghetti Chitarra, Pomodoro Sauce, Basil, Aged Parmigiano, Tuscan Olive Oil (V)

Pappardelle-New Frontier Smoked Bison Bolognese, Fontina, Olli Salumeria Speck, Oregano

Agnolotti-Pecorino, Mozzarella, Parmigiano, Goat, & Ricotta Cheeses, Snap Peas (V)

Garganelli-House-Made Pork Sausage, Oven-Dried Cherry Tomatoes, Broccoli Rabe, Hazelnut, Lemon

Lasagna-Eggplant, Summer Squash, Parmigiano Reggiano Cheese, Grilled Tomato Marmelata (V)

Bucatini-Piquillo Pepper Pasta, Mussels, Clams, Grilled Prawn, Roasted Local Corn

Ravioli-Braised Veal Breast, Smoked Onion Crema, Baby Arugula, Pecorino Romano

Pesce e Carne

½ Roasted East Oaks Farms Chicken-Fregola Sard0, Basil Pesto, Toasted Pine nuts, Roasted Peppers

Branzino - Heirloom Tomatoes, Shaved Fennel, Summer Citrus, Caper Berries

Meyer Farms Hanger Steak- Lacinato Kale, Potatoes Roesti, Bordelaise

Bristol Scallops- Roasted Eggplant, Zucchini, Roma Tomatoes, Basil

Pancetta-wrapped Duroc Pork Loin-Browned Butter, Spinach, Mission Fig Mostarda. Nepitella

Pizza

San Marzano- House-Made Mozzarella, San Marzano Tomato Sauce, Earth 'N Eats Basil (V)

Sicilia-Capers, Olives, Anchovies, Calabrese Aioli, Gorgonzola Dolce Cheese

Bianco-Mozzarella, Ricotta, Fontina, Parmigiano, Chili Flakes (V)

Pollo-Grilled Free Bird Chicken Breast, Oven-Dried Cherry Tomatoes, Smoked Shallots, Mache, Pesto

Pancetta-Pancetta Pepato, Sunny-Side up Farm Egg, Shaved Fennel, Lemon Vinaigrette

Prosciutto-Rosi Prosciutto di Parma, Mozzarella, Piquillo Peppers

Milano-Soppressata, Cipollini Onions, Grilled Eggplant, Pipe Dreams Goat Cheese

Polpetti-House-Made Meatballs, Pepperoni, Spicy Tomato Fra Diavolo, Oregano, Pecorino Romano

Dessert Items

Cannoli-Valrhona Chocolate, Ricotta Pastry Cream, Candied Cara Cara Orange Zest

Gelato-Chef's Selection of House-Made Gelati & Sorbetti

Affogato-Bourbon Vanilla Bean Gelato topped with a shot of Lavazza Espresso

Pesca-Local Peaches, Cherries Brandied at Alphonse, Sweetened & Whipped Marscapone, Mint