

giulia

sfitzi

- crostini del giorno 3
- warm semolina cakes with lardo* 5
- olives, almonds and lavender 4

antipasti

- prosciutto di parma with heirloom apples, and aged parmigiano* 14
- tiny clams 'in brodetto' with pancetta, ceci, and spinach* 16
- burrata di puglia with charred peppers, golden raisins, and pine nuts 14
- bruschetta with tuscan kale, house made ricotta, and chilies 9
- escarole hearts with radicchio, white beans, and orange anchovy vinaigrette* 10
- 'carne cruda' crostini with pickled, roasted, and fresh allium* 11
- assorted salumi (mortadella, soppressata, finocchiona, wild boar)* 15

pasta 'della nostra tavola'

- bucatini all'amatriciana (house cured pancetta, tomato, onion, pecorino)* 17
- orecchiette 'cacio e pepe' (assorted peppercorns and grana-style cheeses)* 16
- spelt fusilli with roasted mushrooms (fresh herbs, butter and grana padano)* 15
- lobster agnolotti (umbrian truffles, chives and lobster brodetto)* 22
- pappardelle with wild boar (black trumpet, juniper and aged parmigiano)* 21
- boston bluefish puttanesca (maltagliati, caper, anchovy, tomato and hot chilies)* 16

meat & fish

- grass fed beef 'alla fiorentina' with salsa verde, grilled lemon and sea salt* 42
- grilled branzino with roasted anise, potato and sea urchin * 24
- house made lamb sausage with broccoli rabe, peperonata and gigante beans* 18
- sicilian style swordfish with autumn vegetable caponata and fresh oregano* 24
- rohan duck breast with umbrian lentils, cippolini and pomegranate saba* 32
- skate wing on the bone with chioggia beets, capers and green olives* 28

contorni

- umbrian lentils all' annifo 7
- brussels sprouts, orange zest, hot peppers 5
- "nostrale" (local farm pick of the day) 6

E. Michael Pagliarini - Chef / Owner
Pamela Ralston - Owner

kindly inform your server if a guest in your party has a food allergy or aversion.

*Consuming raw or rare foods can be a potential health concern for some people