

Le Paste

Penne alla Caprese \$ 16

Artisanal pasta, Buffalo Mozzarella, raw grape tomato, Basil

Tagliatelle salsiccia e finocchio \$ 18

Home made Pasta, Caramelized fennels, pecorino, tomato

Tagliolini Gamberi e Rughetta \$ 19

home made squid ink pasta, butterfly shrimp, grape tomato, Parmigiano, lemon

Cavatelli al Cavolfiore \$ 16

Artisanal pasta, caramelized cauliflower, parmigiano, bread crumbs

Lasagnette Amatriciana \$ 18

Layered fresh pasta, grape tomatoes, guanciale, pecorino, basil

Le Pizze

NAPOLETANA 10

Tomato, gaeta olives, anchovies , capers, oregano

MARGERITA D.O.P 16

Buffalo mozzarella, S.Marzano, basilico, parmigiano

RUCOLA & POMODORINI 15

Buffalo mozzarella, grape tomato, arugula, parmigiano

TARTUFATA 14

Mix mushroom. mashed potato, buffalo mozzarella, truffle, parmigiano

Salumi & Co.

Tagliere 19

Prosciutto di Parma,

Petto D'anatra

Finocchiona

Cacciatorini di cinghiale

Contorni 7

Broccoli Rapa

Sautéed broccoli rabe , garlic, lemon zest, chili flakes

Patate

Crushed fingerling potatoes , Garlic, herbs

SALSICCIA E BROCCOLI 15

Sweet sausage, broccoli rapa, mozzarella , grape tomato

QUATTRO h 14

Parmigiano, Caciocavallo, Mozzarella, Gorgonzola

PICCANTE 14

Spicy salami, tomato, mozzarella, parmigiano, basil

LOUIE & CHAN

Shitake, mozzarella soy sprouts, bok Choy pecking duck

Formaggi & Co.

Tagliere \$ 18

Gorgonzola Piccante

Taleggio

Tomino di Capra

Pecorino Grand Cru

Cavolfiore in padella

Sautéed cauliflower, Pine-nuts, raisins, seasoned bread crumbs

Brussel sprouts

Caramelized brussel sprouts, parmigiano

Insalate - Salads

Mista 9

seasonal greens, lemon dressing

Kale salad 12

Tuscan kale, pickled egg, avocado, almonds, ricotta salata

Paperina 12

romaine, duck egg's mimosa, duck prosciutto, lemon dressing, parmigiano

Mozzarella Caprese 16

Sliced tomatoes, buffalo mozzarella, basil

Piccoli Crudi

Small raw plates

Tasting 19

Tonno

Raw Sushi grade tuna , balsamic , sprouts, caper berries

Salmone

Wild Salmon, bee pollen, lemon, aged balsamic

Gamberi

Thinly pounded shrimp, tarragon, lemon , black pepper

Assaggi

Small Appetizers

3/ 24 or 5/ 38

Fegatini 8

calf liver skewers , caramelized red onions, lemon caper oil, balsamic glaze

Polipo 9

Braised octopus, fingerling potatoes, caramelized fennel, parsley

Cappesante 9

Seared scallop, spicy lemon mayo, sprouts

Carciofini 9

crispy fried tiny artichokes, lemon, Parmigiano

Lingua 9

Lamb Tongue, frisee, piquillo peppers, balsamic

Peperoncini 8

Blistered shishito Peppers