

PIATTINI

- Potted Ricotta \$11
sweet celery, red onion jam, rustic toast
- Yellowtail Crudo \$15
pickled pepper, salmoriglio, bread crumb
- Wood-Grilled Octopus \$16
fingerling potato, celery, Senise peppers, castelvetro olives
- Mortadella & Prosciutto Meatballs \$14
san marzano tomato, basil, grana padano

FRITTI

- Fiore di Zucca \$8
zucchini blossom, ricotta, saba
- Arancini \$7
scamorza, sopressata, calabrian aioli
- Bucatini \$7
prosciutto cotto, smoked provola, lemon

MERCATO

- Insalata Mista \$11
little gem, asparagus, carrot, radish, fennel, celery, goat cheese crostino
- Baby Arugula Salad \$12
pickled & roasted grape, fried almond, pecorino monte poro, lemon citronette
- Broccoli di Cicco \$11
charred onion, preserved lemon, pecorino crotonese
- Wood-Roasted Carrots \$12
parsnip, caper salsa verde, sheep's milk cream, toasted pumpkin seed



PER LA TAVOLA

- Vegetable Antipasti \$14
pickled, marinated & grilled
- Artisanal Cheeses \$16
local & imported varieties
- Assorted Salumi \$17
coppa di testa, n'duja, pork liver terrine

Chef's Selection
\$24

PIZZA NAPOLETANA

- Marinara \$12
san marzano tomato, garlic, oregano
- Margherita | di bufala \$14 | \$17
san marzano tomato, fior di latte, grana padano, basil
- Quattro Formaggi \$17
fior di latte, gorgonzola, grana padano, pecorino, arugala
- Funghi \$15
mixed mushroom, smoked provola, garlic, wild oregano
- Diavola \$17
san marzano tomato, salame piccante, calabrian chili, gaeta olive, fior di latte
- Prosciutto Cotto \$16
rosemary ham, radicchio, garlic, fior di latte
- Salsiccia \$16
fennel sausage, broccoli, chili flake, garlic, fior di latte, pecorino

PASTA

- Bucatini Pomodoro \$9 | 18
fire-roasted cherry tomato, basil, fior di latte
- Squid Ink Garganelli \$12 | 24
blistered cherry tomato, castelvetro olive, pomelo, salt-cured tuna heart
- Spaghetti alla Chitarra \$11 | 22
manila clam, n'duja, preserved lemon, nepitella
- Paccheri Genovese \$10 | 20
tomato-braised beef cheek sugo, rosemary, caciocavallo

Gluten Free Pasta Available Upon Request

Butcher's Cut
House-butchered Midwestern Berkshire Hog

Berkshire Pork Chop
summer squash, cipollini onion, roasted peach mostarda
\$28

PIATTI

- Roasted Branzino \$28
crispy skin, shaved fennel salad, orange, toasted pine nut, currant soffrito, lemon citronette
- Chicken Diavola \$21
preserved lemon, calabrian chili, thyme, crispy fingerling potato
- Swordfish Spiedini \$27
caper berry, cherry tomato, green almond, artichoke, basil
- Wood-Grilled Prime Steak \$26
8oz top sirloin, charred tropea onion, salsa rossa, saba