

Appetizers

hearts of romaine garlic crostini - parmigiano - ceasar dressing

field greens apples - hazelnuts - blue cheese - honey rosemary dressing

buffalo mozzarella tomato - organic peppers - artichokes - olives - basil

chopped salad grilled chicken - seasonal vegetables - herb oil

wood-fired meatballs cheese fonduta

Pizze and Flatbreads

margherita mozzarella tomato - fresh basil

artichokes organic peppers - olives - goat cheese

sausage broccolini - smoked mozzarella

Panini

grilled chicken provolone - spinach - dried tomato spread

prosciutto vald'osta cheese - pickled mushrooms

grilled seasonal vegetables fresh pesto sauce

beef burger fontina - cipollini - mortadella - truffle fries

Pasta

homemade spaghetti fresh tomato - basil - olive oil

spinach tagliatelle 3 meat ragu - pecorino sardo

saffron strozzapreti shrimp - zucchini - olive oil

Executive Chef:

A 20% gratuity is added to parties of 6 or more

All items above can be ordered to go

Daily lunch specials and signature dishes are on the board

Cold Appetizers

hearts of romaine parmigiano - garlic crostini - ceasar dressing	9
field greens apples - hazelnuts - blue cheese - honey rosemary dressing	9
buffalo mozzarella artichokes - tomato - organic peppers - olives - basil	10
beef carpaccio mushrooms - shaved grana - capers - lemon vinaigrette	10
ahi tuna tartar cantaloupe - robiolina - fresh chive	11

Hot Appetizers

stuffed cerignola olives roasted veal - truffle	10
wood-fired eggplant tortino fresh ricotta	10
homemade meatballs mozzarella fonduta	10
crispy calamari spicy sauce - fresh marjoram	11
cauliflower emulsion sautéed crab - mint oil	7

Pizze and Flatbreads

buffalo mozzarella heirloom tomatoes - fresh basil	10
wild mushroom fontina - green onions	12
seasonal vegetables ricotta - fresh herbs	12
spicy sausage rapini - smoked mozzarella	12
prosciutto arugula - truffle	14

Pasta

square spaghetti fresh tomato - basil	14
goat cheese ravioli eggplant - pine nuts - lemon zest	15
malloreddu 3 meat ragu - fiore sardo	15
saffron strozzapreti shrimp - zucchini - brandy	16
pappardelle homemade sausage - wild mushrooms	18

On the Board

homemade lasagna beef ragu - besciamella	beef burger fontina - cipollini - mortadella - truffle	fries
chicken milanese arugula - lemon vinaigrette	pork belly cannellini beans - carasau bread	

fish of the day

Cheese Selection

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Choose 3: pecorino - goat cheese - gorgonzola - taleggio - parmigiano 11

Meat Selection

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Choose 3: prosciutto - sopressata - fennel salame - mortadella - speck 11

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