



...STARTING MARCH 3		HAPPY HOUR TUESDAY-FRIDAY, 5-6:30					
		HAPPY HOUR RED	5	PAPPARDELLE BOLOGNESE	6	BURRATA	6
		HAPPY HOUR WHITE	5	FUSILLI	6	CALAMARI	6
		PROSECCO	5	CARBONARA	6	MEATBALLS (2)	5
		APEROL SPRITZ	5	GRILLED BOAR SAUSAGE	7	CHEF'S SALUMI	7
MORE	3						

FORMAGGI ET SALUMI (ET CETERA)

CHEESE

BURRATA PROSCIUTTO DI PARMA, BUTTERNUT PURÉE, ARUGULA SALSA VERDE, BLACK OLIVES, PEPITAS 14

CHEFS' ASSORTMENTS OF CHEESE 14

MEATS

WAGYU BEEF TARTARE QUAIL YOLK, RYE CRISPS, PUMPERNICKLE, PASTRAMI SPICES, HORSERADISH 14

CHEFS' ASSORTMENTS OF CURED MEAT 16

ANTIPASTI

ARTISANAL BREAD HOUSE FOCACCIA, CIABATTA, ROSEMARY LARDO, EXTRA-VIRGIN OLIVE OIL 4

BRAISED MEATBALLS CARAMELIZED ONIONS, TOMATO SUGO, PARMIGIANO 12

SICILIAN CALAMARI CAPERS, CRUSHED CALABRIAN CHILIES, SULTANAS, HOUSE MARINARA 12

HOUSE MARINATED CERIGNOLA OLIVES ROSEMARY, THYME, CITRUS, CHILIES 4

INSALATA

KALE & MIXED GRAINS RED WINE VINAIGRETTE, DATES, PARMIGIANO FRICO 10

BABY LETTUCES CHOPPED EGG, CRISPY CAPERS, WHITE ANCHOVIES, GREEN GODDESS, BREAD CRUMBS 9

PASTA

RIGOTTA CAVATELLI BRAISED RABBIT RAGÙ, PECORINO ROMANO 14

AGNOLOTTI DEL PLIN YELLOWFOOT CHANTERELLES, VEAL BRODO, PARMIGIANO-REGGIANO 15

TAGLIATELLE FRA DIAVOLA POACHED MAINE LOBSTER, SPICY TOMATO SUGO, BASIL 19

CAPELLINI CARBONARA SMOKED PANCETTA, EGG YOLK, PECORINO ROMANO 13

FUSILLI WILD-HARVESTED MUSHROOMS, TRUFFLE CREMA, PARMIGIANO-REGGIANO 14

PAPPARDELLE BOLOGNESE TRADITIONAL MEAT RAGÙ, PARMIGIANO-REGGIANO 12

OF COURSE WE OFFER ENTRÉE SIZED PASTAS! (AND HIGHLY RECOMMEND THEM!)

SECONDI

WOOD-FIRED SWORDFISH BELUGA LENTILS, BABY CARROTS, BRUSSELS SPROUTS, PINE NUTS, CAROTA DI VITERBO* 28

DRY-AGED NY STRIP BRAISED BEEF CHEEK, TALEGGIO, RAPINI, BABY TURNIPS * 35

SEARED DIVER SCALLOPS BUTTERNUT SQUASH GNOCCHI, ROASTED CAULIFLOWER, CAULIFLOWER PURÉE, SEA BEANS 33

DUCK TWO WAYS SUNCHOKES, SHALLOTS, HEDGEHOG MUSHROOMS, GREEN APPLE INSALATA * 28

ALL INGREDIENTS ARE NOT LISTED, PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.

ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS; CONSUMING RAW OR UNDERCOOKED INGREDIENTS CAN BE HAZARDOUS TO YOUR HEALTH

THANK YOU TO JUNOWORKS FOR CRAFTING OUR WOOD-FIRE GRILL

CHEF-PROPRIETOR FRANK BONANNO

EXECUTIVE CHEF ERIC CIMINO

