

Insalate e Antipasti

INSALATA RUCOLA E GRANA 🌿	8
arugula, dried tomatoes marinated in garlic and sage, grana padano shavings, lemon, e.v. olive oil	
INSALATA DI FARRO ALL'ARAGOSTA E CALAMARI 🌿	16
warm farro grain salad with lobster, calamari, castelvetrano olives, pickled red onions, fresh tarragon, lobster butter, shrimp broth	
INSALATA MISTA 🌿	12
seasonal lettuce, market apples, heirloom tomatoes, goat cheese, salted walnuts, mustard dressing	
SUPPLÍ	9
roman-style risotto cones with bolognese and mozzarella in the middle, balsamic reduction, eggplant caponata jus	
ZUPPA DI MARE	16
tuscan-inspired soup with shrimp, branzino, calamari, clams in shrimp broth (garlic & cherry tomatoes), pastina (tiny pasta)	
POLPO E PATATE	15
crispy octopus confit, pan-roasted potatoes, castelvetrano olives served with saffron sauce	
POLPETTINE ALLA MARINARA	10
five beef & pork meatballs (ricotta & grana padano) in a light tomato-basil sauce, topped with grana & parsley. served pink in the middle	
CROCCHETTE DI PATATE 🌿	7
potato, lemon-zest, basil & mozzarella croquettes served wth spicy marinara	
INVOLTINI DI MELANZANE 🌿	12
lightly fried eggplant slices filled with ricotta, mozzarella, marinara, grana padano and fresh basil	
GAMBERONI	14
five pan-seared shrimp in lobster butter, shrimp broth, with garlic, lemon, fresh parsley	

Carne

POLLO MILANESE	19
lightly breaded chicken breast, market salad, avocado, fresh tomato, polenta croutons	
BRANZINO	26
whole fish (or two filets), grilled and roasted, served with roasted fennel, rosemary potatoes	

Paste Fresce

SHORT RIB RAVIOLI	21
handmade slow-braised beef short rib ravioli, jus reduction, cipollini onion puree, grana padano shavings	
LINGUINE AL PESTO 🌿	19
handmade traditional genovese pasta with basil pesto (contains pine nuts, pecorino romano), potatoes, string beans, lemon zest	
TAJARIN ALLA CARBONARA	18
rich pure-yolk cut pasta with pancetta, pecorino romano, raw egg yolk, black pepper	
MALTAGLIATI PUGLIESI	18
whimsically-cut thin pasta strips served with sweet and spicy Italian sausage, broccoli rabe, red pepper flakes, pecorino romano	
LASAGNA ALLA BOLOGNESE	20
traditional emilian baked lasagna (pasta contains spinach) with bolognese ragu (with beef, pork and veal), béchamel sauce, grana padano	
CAVATELLI DI GRANO ARSO AL RAGÙ DI POLPO	22
handmade "burnt wheat" cavatelli with octopus confit ragu and heirloom tomatoes	
CAVATELLI DI GRANO ARSO AL POMODORI CIMELIO 🌿	20
handmade "burnt wheat" cavatelli served in an heirloom tomato sauce	
TAGLIATELLE BOLOGNESE	18
classic beef, pork and veal ragu, sprinkled lightly with fennel pollen, grana padano	
LINGUINE DI SPINACI ALL'AMATRICIANA 🌿 <i>optional</i>	18
spinach linguine in the classic roman sauce of tomatoes, caramelized onion, pancetta, white wine, red pepper flakes, pecorino romano	
SPAGHETTI ALLE VONGOLE	20
house spaghetti with clams, garlic, white wine sauce, parsley, lemon zest	
PAPPARDELLE NERI CON CALAMARO RIPIENO E GAMBERI	22
handcut squid ink pappardelle shrimp-stuffed calamari, fresh tomatoes, pinot grigio	
FETTUCINE AGLIO E PEPE AI FUNGHI 🌿🌿 <i>optional</i>	20
roasted garlic & black pepper hand-cut fettucine with mushroom (portobello, oyster, shiitake) ragu, truffle pate and finished with truffle oil	
GNOCCHI DI RICOTTA DI BUFALA ALL'ARRABBIATA 🌿	24
imported Italian buffalo ricotta, grana padano, tomato-basil sauce, red pepper flakes	
RAVIOLI CAVOLFIORE 🌿	21
cauliflower and ricotta stuffed ravioli, mushroom sauce (contains cream), truffle oil, pecorino di fossa	

Homemade fresh gluten-free linguine is available for substitution \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, please alert your server of nut allergies*

An automatic gratuity of 20% will be added to the bill for parties of 5+

🌿 Vegetarian 🌿 Vegan