



DINNER MENU

Explore contemporary Italian cooking, shaped by craft and respect for tradition.

antipasti

Charcuterie, Italian fine selection for two 30
Parma prosciutto crudo • aged bresaola • coppa
finocchiona • soppressata • goat's log • taleggio
caciocavallo • 24-months Grana Padano
pickled cucumber • local honey • seasonal jam

Nonna's Meatballs 18
Black Angus beef • slow cooked tomato sauce
Grana Padano • fresh basil

Artichoke 12
Lightly floured and crispy fried artichokes
roasted garlic aioli

Tonno / Tuna * 19
Fresh tuna tartare • burrata cream • pistachio
basil-ginger reduction • citrus onion
house-made potato chips

Fritto di Mare 18
Calamari • shrimp • lemon mayo

Neapolitan-Style Mussels 17
Black pepper mussels • garlic • parsley • natural
broth

Eggplant Parmigiana 15
Layers of tender eggplant • fresh mozzarella
basil • enriched tomato sauce

Make it an entrée +\$6.

Add a side of fresh house-made Tagliolini and
tomato sauce to complete the entrée

insalate

Arugula, Burrata & Prosciutto 16
Fresh wild baby arugula • creamy burrata
delicate slices of prosciutto
extra virgin olive oil • balsamic glaze

Arugula & Pear 13
Tender baby arugula • crisp seasonal pears
lemon infused extra virgin olive oil
honey roasted walnuts
shaved aged parmigiana

Caprese Napoletana 15
Campari tomato • fresh mozzarella
house-made basil pesto • extra virgin olive oil

pinse

Margherita 18
Tomato • fresh mozzarella • fresh basil

Diavola 24
Tomato • fresh mozzarella • spicy salami

Liguria Pesto 21
Fresh mozzarella • ricotta • goat cheese
sun-dried tomatoes • pesto

Tartufata 22
Black truffle • mozzarella • ricotta • mascarpone
mushroom blend • basil • truffle oil

Burrata & Prosciutto or Bresaola 28
Tomato • fresh mozzarella • burrata
prosciutto or bresaola • arugula • cherry tomatoes

add ons: Chicken breast 8 | Shrimp 12 | Steak 18

primi

Tortello alla Genovese	28
House-made tortelli • slow-cooked beef & onion ragù • beef ragù sauce • demi-glacé	
Tagliatelle alla Bolognese	23
Fresh tagliatelle • slow-cooked beef ragù parmigiano	
Tagliolini Cacio & Pepe	21
House-made tagliolini pecorino & black pepper emulsion • lemon zest	
La Carbonara	23
House-made bucatini • egg & pecorino cream crispy guanciale • black pepper	
Gnocchi alla Sorrentina	21
Handcrafted potato dumplings • tomato sauce melted fresh mozzarella • grana padano	
Ravioli	24
Handmade pillows of fresh pasta • creamy ricotta tender spinach • nutty brown butter sage grana padano	
Lasagna	22
Layered house made spinach pasta sheets traditional beef ragu • bechamel • mozzarella parmigiano-reggiano	
<i>Family style upgrade (Serves 6) - \$95</i>	
Leek & Sausage Risotto	26
Acquerello rice • leeks in two textures • fennel sausage • herbs • butter • gorgonzola fondue	
Risotto Pescatore	28
Fisherman's risotto • calamari shrimp • mussels clams • lemon zest	

*Advisory: these items may be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

secondi

Ribeye *	44
12 oz grilled grass-fed Black Angus roasted potatoes	
Lamb Rack	42
Grilled lamb rack • potato millefeuille red wine reduction	
Salmon *	35
Pan-seared wild-caught Atlantic salmon lemon caper sauce • steamed mixed vegetables and a delicate spoon of caviar	
Chicken Cotoletta	26
Breaded springer mountain chicken baby arugula • cherry tomato shaved grana padano	

Make it Chicken Parm +\$6
Topped with marinara
melted mozzarella • side of fresh
house-made Tagliolini w/ tomato sauce

contorni / sides 9

Roasted Potatoes paprika • rosemary
Champignon mushrooms semi-dried tomatoes • garlic • parsley • chili flakes
Baby spinach butter-sautéed • garlic • chili flakes • lemon
Steamed mixed vegetables Broccoli cauliflower • carrots
Green Beans burst cherry tomatoes • garlic

