

Cicchetti

- Marinated Olives (plant based) \$8
- Zucchini Fritti, lemon aioli (plant based) \$16
- Whipped Ricotta, truffle honey, crostini (vegetarian) \$16
- Meatballs, tomato, basil \$18
- Prosciutto S. Daniele and Focaccia \$18
- Calamari Fritti, lemon, chili, aioli \$20
- Burrata, tomato, basil (vegetarian) \$22
- Beef Tartare, quail egg, parmigiano, black truffle \$24

Pasta

- Conchiglie, kale and basil pesto (plant based) \$20
- Ravioli, ricotta, tomato, basil \$20
- Bucatini, cacio e pepe (vegetarian) \$20
- Rigatoni, beef Bolognese \$24 v
- Spaghetti Lobster, cherry tomato, basil \$48

Wood-Fired Pizza

- Buffalo Mozzarella, tomato, basil (vegetarian) \$24
- Calabrese Spicy Salame, tomato, mozzarella, oregano \$26
- Vodka Sauce, caramelized onions, mozzarella, porchetta ham \$26
- Wild Mushrooms, mozzarella, Prosciutto S. Daniele \$28
- Black Truffle, mozzarella, squash, goat cheese, Parmesan (vegetarian) \$40

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- Spicy Chicken, tomato, panzanella \$32
- Branzino, cherry tomato, balsamic (gluten free) \$38
- Beef Tagliata, broccolini, salmoriglio (gluten free) \$38

Salads add chicken, salmon, or burrata \$10

- Baby Greens, cucumbers, radishes, lemon, vinaigrette (plant based) \$12
- Arugula, cherry tomato, balsamic, parmesan (vegetarian) \$16
- Chopped Salad, garbanzo, salame, tomato, mozzarella, pepperoncini, sherry vinaigrette \$18

Dolci

- Sorbet (vegetarian) | Gelato \$8
- Affogato, vanilla gelato, espresso coffee \$10
- Profiteroles, salted caramel ice cream, chocolate sauce \$12
- Tiramisu, mascarpone, dark chocolate, caramel sauce \$13