

**MEATS & CHEESE**

Prosciutto di Parma aged 24 months, burrata cheese, tomato bruschetta	18
Cheese Board, Chefs Selections of three <i>served with homemade chutney, honey, walnut &amp; raisin bread</i>	21

**TO START**

Beets & fennel salad, goat cheese, grapefruit, hazelnuts	15
Tuscan kale, roasted squash, green apples, seeds-tahini dressing, aged ricotta add grilled chicken \$6 add grilled shrimp \$9	15
Octopus, charred, hazelnut romesco, crispy potatoes, sweet heirloom peppers	18
Pizzetta, ricotta & buffalo mozzarella, hen of the wood mushrooms, spicy coppa	15
Croquettes, porcini mushrooms & risotto with mozzarella cheese & crushed truffle	12
Fried calamari, shrimp, seasonal vegetables, lemon, tuna aioli	18

**PASTA & GRAINS**

Gluten free pasta available

Pappardelle Bolognese, pork and veal sugo, Parmesan cheese	21
Paccheri, tomato, eggplant, buffalo mozzarella, pine nuts, arugula pesto	21
Tonnarelli cacio e pepe, pecorino Romano, cracked black pepper	19
Squid ink spaghetti, shrimp, Jonah crab meat, cherry tomatoes, Calabrian peppers	24
Burrata and ricotta ravioli, porcini mushroom ragù, fresh marjoram	22

**MAINS**

Grilled Mediterranean whole branzino, roasted artichoke, arugula, salsa verde	28
Crystal Valley Farm half chicken, broccoli rabe, smashed herbed potatoes	28
Creekstone Farm NY strip, roasted Brussels sprouts, charred radicchio, salmoriglio	33
Aurora Burger, 8 oz. Black Angus, fontina cheese, tomato, charred onion, fries	20
Bisteccone, Creekstone Farms, bone-in rib eye, served with two sides of your choice (suggested for 2 people)	3/oz

**SIDES 9**

Brussels sprouts, Meyer lemon, chili
Shishito peppers, sea salt
Broccoli rabe, garlic, chili

20% gratuity will be applied to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*please inform your server of any allergies or dietary restrictions you may have