

ANTIPASTI

Soup of the day	MP
<i>(ask your server for daily preparation)</i>	
Crocchette	10
<i>Cauliflower & parmesan croquettes with Maldon sea salt & shaved Blu di Bufala cheese</i>	
Burrata & Prosciutto	16
<i>Creamy pulled cow's milk cheese, 18 months prosciutto di Parma & pan con tomate</i>	
Fritto Misto	15
<i>Flash fried calamari, shrimp & seasonal vegetable with parmesan-anchovy mayonnaise</i>	
Polipo	18
<i>Charred octopus, chick pea purée, roasted baby peppers, lemon confit & Taggiasca olives</i>	

INSALATE

Insalata di Campo con Pollo	18
<i>Organic baby green, & shaved vegetable salad with grilled chicken breast, avocado, parmesan & lemon oil vinaigrette</i>	
Cavolo Nero	14
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	
Zucca	14
<i>Roasted Delicata & honey nut squash with pumpkin seed vinaigrette & aged ricotta salata</i>	
Topinambur & Funghi	15
<i>Wild mushroom & sunchoke salad with Stracchino, hazelnuts & Mache</i>	
Cavolfiori	15
<i>Heirloom cauliflowers, tomato confit, lemon oil, herbs, Bottarga & breadcrumbs</i>	

PRIMI

All our Fresh pasta are made on site with Italian semolina flour

Spaghetti al Nero	20
<i>Squid ink spaghetti with Manila clams, shrimp, Meyer lemon, broccoli rabe & Calabrian peppers</i>	
Ravioli	20
<i>Spinach & buffalo ricotta filled ravioli with Porcini & truffle ragú</i>	
Bigoli Cacio & Pepe	16
<i>Home made thick spaghetti with cracked black pepper, Cacio Romano, Pecorino Calabrese</i>	
Pappardelle al Ragú	18
<i>Home made wide cut pasta with traditional pork, veal & beef ragú, Grana Padano</i>	
Paccheri	18
<i>Home made pasta with tomatoes, eggplants & buffalo mozzarella, pine nut & arugula pesto</i>	

SECONDI

Fish of the Day	MP
<i>Ask your server for daily preparation</i>	
Tagliata di Manzo	22
<i>Creekstone farm skirt steak with pickled & roasted mushrooms, smashed potatoes, Tuscan kale & parmesan</i>	
Hamburger	15
<i>8 oz. house-made Black Angus, tomato, lettuce, red onions & hand-cut fries, for fontina cheese, bacon, avocado, mushrooms add \$2 each</i>	

Ciabattino

(served with field greens)

<i>Smoked salmon, Burrata & smashed avocado.</i>	12
<i>Grilled chicken breast, tomatoes, bacon & Brie.</i>	12
<i>Prosciutto di Parma, mozzarella & arugula.</i>	12

MENU DEL GIORNO

PRIX FIXE \$25

ANTIPASTI

CHOICE OF

Soup of the Day

(ask your server for daily preparation)

Fritto Misto

Flash fried calamari, shrimp & seasonal vegetables

Parmesan-anchovy mayonnaise

Cavolo Nero

Local Tuscan kale & shaved Brussels sprout salad with

Tahini dressing, pistachio & pecorino cheese

Choice of

Bigoli Cacio & Pepe

*Home made thick spaghetti
with cracked black pepper,
Cacio Romano, aged goat ricotta*

Paccheri

*Home made pasta
with tomatoes, eggplants,
mozzarella, pine nut, basil
& arugula pesto*

Pappardelle al Ragú

*Home made wide cut pasta with
traditional pork, veal & pork ragú,
parmesan cheese*

Choice of

Affogato

*Cocoa & hazelnut praline
Mascarpone gelato
drowned in a shot of
espresso*

Pannacotta

*Yogurt pannacotta with
caramelized seasonal fruit,
Vincotto*

Tiramisu

*Traditional Mascarpone &
espresso layer cake*