

ANTIPASTI

Soup of the day	8
<i>(ask your server for daily preparation)</i>	
Crocchette	9
<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	15
<i>Charred octopus, heirloom beans, sweet peppers & lemon confit</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	13
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	
Carciofi & Funghi	15
<i>Crispy baby artichokes & Hen of the Wood mushrooms, arugula & stracciatella cheese</i>	
Lattuga & Ravanelli	14
<i>Baby gem & spring pea salad, heirloom radishes, bottarga & buttermilk vinaigrette</i>	

PRIMI

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

Strangozzi	20
<i>Traditional Umbrian Farro pasta with Manila clams, shrimp, Meyer lemon & Calabrian peppers</i>	
Ravioli	22
<i>Burrata filled ravioli with wild ramps, foraged mushrooms & marjoram</i>	
Bucatini Cacio & Pepe	16
<i>Home made hollow spaghetti with cracked black pepper, Cacio Romano, Pecorino Calabrese</i>	
Rigatoni al Ragú	18
<i>Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano</i>	
Paccheri	18
<i>Home made pasta with tomatoes, eggplant, & buffalo mozzarella, pine nut, basil & 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>	
Spalla di Maiale	24
<i>Grilled Heritage pork shoulder with broccolini & hazelnut Romesco, black garlic</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

Bucatini Cacio & Pepe

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

Paccheri

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

Rigatoni al Ragú

*Home made egg 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 rhubarb, Vincotto*

Tiramisu

*Traditional Mascarpone &
espresso layer cake*