

ANTIPASTI

Soup of the day	8
<i>(ask your server for daily preparation)</i>	
Arancini	8
<i>Arborio risotto croquette with Meyer lemon, marjoram & parmesan 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>Barbequed charred octopus, saffron Corona beans, lemon & tomato confit</i>	

INSALATE

Insalata di Campo con Pollo	17
<i>Organic baby green, & shaved vegetable salad with grilled chicken breast, avocado, parmesan & lemon oil vinaigrette</i>	
Insalata di Fagiolini	12
<i>String & runner bean salad with radishes, buttermilk & dill vinaigrette</i>	
Zucca & Arugula	13
<i>Roasted Delicata squash, arugula, Meyer lemon salmoriglio, shaved smoked ricotta & pumpkin seeds</i>	

PRIMI

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

- Paccheri**.....18
Home made pasta with tomatoes, eggplant, & buffalo mozzarella, pine nut, basil & arugula pesto
- Reginette Cacio & Pepe**.....16
Semolina wheat pasta with cracked black pepper, Cacio Romano, aged goat ricotta
- Pappardelle Funghi & Aglio Nero**24
Home made wide cut pasta with Chanterelle & Lobster mushrooms, black garlic & Grana Padano D.O.P.
- Bucatini allo Scoglio**.....24
Home made egg bucatini, swordfish & cherry tomato ragú, mussels, clams, shrimp & Long Island squid
- Rigatoni al Ragú**.....18
Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano

SECONDI

- Fish of the Day** MP
Ask your server for daily preparation
- Tagliata di Manzo**..... 24
Creekstone farm steak bavette with pickled & roasted mushrooms, smashed potatoes, Tuscan kale & parmesan
- Hamburger**.....15
8 oz. house-made Black Angus, tomato, lettuce, red onions & hand-cut fries, for fontina cheese, bacon, avocado, mushrooms add \$2 each

Ciabattino

(served with field greens)

- Smoked salmon, burrata & smashed avocado 12*
Grilled chicken breast, bacon & tomato 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*

Insalata di Fagiolini

*String & runner bean salad with radishes,
buttermilk & dill vinaigrette*

Choice of

Reginette Cacio & Pepe

*Semolina wheat pasta 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*