

ANTIPASTI

Soup of the day	MP
<i>(ask your server for daily preparation)</i>	
Supplí al Telefono	10
<i>Tomato & basil risotto croquettes with mozzarella cheese & Grana Padano D.O.P.</i>	
Burrata & Prosciutto	18
<i>Creamy pulled cow's milk cheese, 18 months prosciutto di Parma & pan con tomate</i>	
Fritto Misto	17
<i>Flash fried calamari, shrimp & seasonal vegetable with parmesan-anchovy mayonnaise</i>	
Polipo	19
<i>Charred octopus, onion & potato salad, smoked paprika & sweet baby pepper vinaigrette</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	15
<i>Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese</i>	
Insalata di Fave	16
<i>Fresh fava bean, asparagus & mint salad with buffalo ricotta, lemon & pea greens</i>	
Pomodori	16
<i>Heirloom tomato & basil salad with buffalo mozzarella, hazelnut Romesco, Taggiasca olives</i>	
Carciofi	16
<i>Roasted artichokes, pistachio & mint pesto, wild arugula & Pecorino Romano</i>	

PRIMI

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

Gnocchi	20
<i>Yukon Gold potato & ricotta gnocchi with baby zucchinis, blistered heirloom cherry tomatoes, ricotta salata</i>	
Spaghetti al Nero	22
<i>Squid ink spaghetti with Manila clams, shrimp, Meyer lemon, cherry tomatoes & Calabrian peppers</i>	
Ravioli	21
<i>Burrata filled ravioli with Morels mushroom ragú, fava beans, parmesan cheese</i>	
Bigoli Cacio & Pepe	18
<i>Home made thick spaghetti with cracked black pepper, Cacio Romano, Pecorino Calabrese</i>	
Pappardelle al Ragú	20
<i>Home made wide cut pasta with pork, veal & beef ragú, Grana Padano</i>	
Paccheri	19
<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	23
<i>Creekstone farm skirt steak with pickled & roasted mushrooms, smashed potatoes, Tuscan kale & parmesan</i>	
Hamburger	17
<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>	13
<i>Grilled chicken breast, tomatoes, bacon & Brie.</i>	13
<i>Prosciutto di Parma, mozzarella & arugula.</i>	13

MENU DEL GIORNO

PRIX FIXE \$27

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*