

ANTIPASTI

CROSTINI DI FUNGHI E TALEGGIO ○	8.75
Grilled ciabatta bread, wild mushrooms, melted taleggio cheese	
LA BRUSCHETTA ○ ◇	8.50
Fresh tomatoes, basil and garlic on toasted bread	
CARPACCIO DI MANZO CON RUGHETTA E PARMIGIANO □	12.25
Thinly sliced raw beef, shaved parmesan, arugula, Dijon mustard dressing	
FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE	12.95
Fried calamari, shrimp, vegetable tortelli and zucchini with tartar or marinara sauce	
TERRINA D'ANATRA	12.50
Goose liver pâté, toasted Pan Brioche and orange jam	
PEPATA DI COZZE □	10.75
Sautéed black mussels in a lightly spicy garlic tomato broth	
TARTARA DI TONNO □	14.75
Ahi Tuna tartar, organic avocado, red onions, balsamic reduction	
BURRATA CON PROSCIUTTO DI PARMA □	13.75
Creamy mozzarella, Parma prosciutto, arugula, extra virgin olive oil	
POLIPO ALLA GRIGLIA CON CANNELLINI	13.25
Grilled Panapesca octopus, cannellini beans and Limoncello citronette	
DELIZIE DELLA CASA (Recommended for two people)	18.75
An assortment of house cured meats, mozzarella, parmesan cheese, Marinated vegetables, olives and garlic bread	

INSALATE E ZUPPE

MINISTRONE DI VERDURE ○ ◇ □	6.95
Vegetable soup	
MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO ○ ◇ □	7.50
Mixed organic greens, Heirloom tomatoes, aged balsamic dressing	
DIVINA DI CESARE	9.75
Romaine lettuce, croutons, classic Caesar dressing, parmesan cheese	
BARBABIETOLE CON CUMINO DI CAMPO ○ ◇ □	11.25
Roasted baby beets, sundried tomatoes, orange wedges, caraway dressing	
INSALATA DI CARCIOFINI ○	11.95
Raw baby artichoke hearts, wild baby arugula, lemon vinaigrette, shaved parmesan	
INSTALATA DI SPINACI E PUNTE D'ASPARAGI ○ ◇	11.25
Baby spinach, sundried tomatoes, asparagus tips, goat cheese, lemon dressing	
PANZANELLA DI FARRO E BURRATA ○	11.95
Organic spelt, cucumbers, red onions, tomatoes, basil burrata cheese, red wine vinaigrette	
INSALATA DI CRESCIONE ○	10.95
Watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, Avocado, lemon-balsamic dressing	

PRIMI

AGNOLOTTI BURRO E SALVIA	14.75
Veal, chicken and pork tortelloni, butter sage sauce	
CAPPELLINI ALLA CHECCA ◦ ◇	11.75
Angel hair pasta, fresh tomato, basil and garlic	
LINGUINE NERE CON SALAME CALABRESE E GAMBERI	18.25
Squid ink linguini, spicy Calabrese salami, shrimp, cherry tomato sauce	
BUCATINI ALL'AMATRICIANA	14.50
Thick hollow spaghetti, tomato sauce, house cured pancetta, gold onions and pecorino cheese	
RIGATONI ALLA BUTTERA	14.75
Rigatoni, light-pink sauce, pork sausages and peas	
LASAGNA DI CARNE, OMAGGIO A NONNA RINA	15.50
Homemade lasagna, beef ragout, béchamel sauce and parmesan cheese, fried spinach	
GNOCCHI DI PATATE CON SUGO D'ANATRA	15.95
Homemade potato dumplings, duck ragout and red wine sauce	
SPAGHETTI ALLE VONGOLE, PANCETTA E PEPERONCINI DOLCI	16.95
Spaghetti sautéed with clams, smoked bacon, Anaheim chili peppers and garlic sauce	
MEZZELUNE DI ZUCCA BARUCCA ◦	14.50
Half-moon shaped pasta filled with pumkin, butter sage sauce, parmesan cheese	
BIGOLI CA' DEL SOLE	18.25
Venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	
PAPPARDELLE AGNELLO E PISTACCHI	17.25
Wide ribbon pasta with lamb ragout, thyme, crushed pistachios	
RAVIOLI DI MANZO AL BURRO CHIARIFICATO	14.50
Homemade short ribs ravioli, spinach, ricotta cheese, clarified butter, parmesan cheese	
SECONDI	
SCHIACCIATA DI POLLO ALLA PIASTRA □	21.95
Whole, boneless corn fed chicken, grilled with market vegetables	
PETTO DI POLLO CON FUNGHI PIOPPINI	19.50
Free-range chicken breast, Yukon gold mashed potatoes, marinated red bell peppers, Velvet Pioppini mushroom sauce	
FEGATO ALLA VENEZIANA CON POLENTA BIANCA	22.50
Calf liver, white wine braised onions, touch of balsamic vinaigrette, grilled white polenta	
BISTECCA DI MANZO ALLA GRIGLIA □	M.P.
Dry aged 16oz. Bone in rib eye, roasted potatoes, fresh farmer's market vegetables	
SALMONE AFFUMICATO E RAFANO □	24.95
Pan roasted, caramelized, Scottish salmon, sautéed rainbow swiss chard, horseradish	
BRANZINO CON CARCIOFI SALATI	26.50
Pan sautéed mediterranean sea bass, artichoke, diced tomatoes, mustard, garlic, butter and lemon sauce	
OSSOBUCO	29.50
Braised free-range veal shank served, saffron risotto	

**We can substitute any pasta with gluten free pasta. Please ask your server*

◦ Vegetarian ◇ Vegan □ Gluten Free