



APERITIVO

burrata 15

pesto genovese, heirloom tomatoes, roasted garlic oil, parmesan

arancini 13

arborio, fresh mozzarella, marinara

prosciutto de parma 16

figs, pecorino, smoked salt, olive oil

caesar half 9 | full 14

boquerone, bonito al forno breadcrumbs, caesar dressing, parmesan, fried egg aioli

calamari 14

lightly breaded, marinara, lemon-garlic aioli

potato gnocchi 13

pancetta, oven-dried tomato, parmesan brodo

SECONDO

spaghetti and meatballs 25

fruit de mer 28

scallops, shrimp, halibut, angel hair, scampi-style

short rib ravioli 27

local beef, sugo, toasted pignola, pecorino, espelette

chicken carbonara 24

spaghetti, pancetta, cream, egg, parsley oil

eggplant parmigiano 25

house made crumb, pomodoro, mozzarella, pecorino, basil

lobster risotto 48

parmesan, wild mushroom dust, truffle oil

osso buco 38

montana pork, creamy local corn polenta, natural jus

CONTORNO

carrots 12

locally grown, ricotta salata, citrus, pistachios

broccolini 11

garlic, lemon, white wine

brussels sprouts 12

crispy leaves, calabrian chili local honey, pancetta, toasted almond

DOLCE

tiramisu 15

mascarpone, espresso, ladyfinger, cocoa

rumchata pannacotta 13

mille feuille, caramelized apples

orange ricotta cheesecake 13

graham cracker crust, candied hazelnuts, raspberry powder

affogato 13

house-made vanilla ice cream, espresso



COCKTAILS 15

aperol spritz

aperol, prosecco, orange slice, splash soda

amalfi coast

disaranno, lemon, simple, campari, cherry juice

paper plane

amaro, aperol, bulliet bourbon, lemon juice