



Cicchetti

SMALL PLATES

marinated olives	7
<i>assortment of olives, house marinade</i>	
giardiniera	6
<i>selection of house pickled vegetables</i>	
stuffed baby peppers	8
<i>pecorino romano, pancetta, peas, basil</i>	
pane casalingo	8
<i>fresh breads by Flatland Foods, olive oil & balsamic</i>	

Antipasti

APPETIZERS

crostini di fegatini	12
<i>toasted ciabatta planks, chicken liver pate, fig compote, pistachio</i>	
carpaccio	18
<i>controfiletto, olive oil, lemon vinaigrette, saskatoon mostarda, arugula, parmigiano Reggiano, pine nuts, capers, truffle oil</i>	
polpette di cinghiale	18
<i>wild boar, pork shoulder, truffle, San Marzano tomato sauce, pepperoncini, pecorino</i>	
fritto misto	22
<i>fennel, lemon, calamari, shrimp, sardines, anchovie-stuffed olives, scallions breaded and fried in a sambuca batter and served with calabrian chile aioli</i>	
fonduta piemontese	14
<i>Fontina cheese fondue, toasted bread cubes</i>	
burrata	22
<i>Burrata, house pesto, balsamic roasted tomatoes, olive streusel, crostini</i>	
charcuterie	
<i>artisanal cured meats & gourmet cheeses, house pickles, olives, preserves & crostinis</i>	
small 30 2 meats, 3 cheeses large 42 4 meats, 5 cheeses	

Pizza

12"

quattro formaggio	35
<i>fior de latte, parmesan, gorgonzola, fontina, bechamel, truffle honey</i>	
margherita	30
<i>basil, fior de latte, San Marzano tomato sauce, oregano</i>	
diavola	38
<i>San Marzano tomato sauce, spicy salami, chile, mozzarella,</i>	
ricotta e funghi	38
<i>bechamel, forest mushrooms, whipped ricotta, lemon, truffle honey</i>	
salsiccia	35
<i>Italian sausage, nduja, San Marzano tomato sauce, red onion, roasted red pepper, mozzarella</i>	

Primi

SALAD, SOUP, PASTA

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insalata <i>roasted beets, fennel, orange, arugula, pecorino, balsamic-citrus vinaigrette</i>	18
panzanella <i>Roma tomato, charred peppers, fried capers, basil, cucumber, crispy bread, tomato vinaigrette</i>	20
sopa <i>Tuscan vegetable soup of cannelloni beans, potato, Tuscan baby kale, salsa verde, parmesan with toasted bread</i>	7
pappardelle al cinghiale <i>wild boar ragu, white truffle, grana padano</i>	17
carbonara <i>spaghetti alla chitarra, guanciale, black pepper, egg, pecorino romano</i>	20
cappelletti alla lepre <i>wild mushroom duxelles, braised rabbit, ricotta, brodo, salsa verde, chile</i>	22
cacio e pepe <i>bucatini, cracked black pepper, pecorino romano, fresh mint</i>	20

Secondi

MAINS

braised lamb shanks <i>Farrotto, mushroom fricasee, gremolata</i>	46
branzino <i>whole roasted European seabass, parsnip puree, baby gem lettuce, crisp guanciale, citrus vinaigrette, caper butter</i>	58
lasagna <i>besciamella, San Marzano tomato sauce, Italian sausage Bolognese, whipped ricotta</i>	36

Bistecca

STEAKS

CHOOSE YOUR CUT, PICK YOUR SIDES

DRY-AGED FOR A MINIMUM OF 7-DAYS	LOCAL BEEF	
	SPECKLE PARK	WAGYU CROSS
bistecca alla fiorentina <i>(32oz T-bone)</i>	150	240
bistecca nella costata <i>(38oz Ribeye)</i>	140	200
tasca tagliata <i>(16oz Tritip)</i>	40	70
bavetta tagliata <i>(16oz Skirt)</i>	35	60
filetto <i>(12oz Filet)</i>	70	130

Contorni

SIDES

fagioli all'uccelletto <i>braised cannellini beans, tomato & sage</i>	7
farrotto <i>farro, porcini mushrooms, truffle</i>	10
cavolfiori fritti <i>fried cauliflower, raisins, anise batter, basil</i>	8
wilted bitter greens <i>beet & mustard greens, kale, nettle</i>	10
patate al forno <i>roasted fingerlings, rosemary</i>	7
pomodori gratinati <i>baked tomatoes, herbed bread crumbs</i>	7