

Antipasti

Assaggio d'Olio A tasting of premier estate bottled olive oils	3 ea.
Antipasto Misto Assorted Italian meats and cheeses, olives, mushrooms	18
Bresaola di Tonno House cured sashimi tuna, radishes, arugula, Parmigiano Reggiano, olio verde	12
Pepata di Cozze Mussels, lemon, olive oil, black pepper	11
Cape Sante Seared Jumbo Sea Scallops, cannellini beans, arugula, tomatoes, truffle oil	18
Vongole Clams, white wine, garlic, mint, Calabrese pepper	13
Bresaola Della Valtellina Bresaola, arugula, celery, parmigiano reggiano, lemon, olive oil	11
Carpaccio di Manzo Beef tenderloin carpaccio, Parmigiano Reggiano, capers, lemon, olive oil	10
Bufala e Peperoni Bufala mozzarella, roasted bell peppers, salted anchovies	11

Insalate

Insalata Mista Assorted greens, tomatoes, balsamic vinegar, extra virgin olive oil	7
Caesar Salad Romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano	8
Farro Tuscan farro, english peas, fava beans, asparagus, radishes, olive oil, sherry vinegar	8
Tricolore Arugula, Belgian endive, radicchio Trevigiano, lemon, olive oil	9
Bietole e Rucola Roasted beets, arugula, pistachios, Gorgonzola, lemon, olive oil	9

Risotti available in a "first course" size

vegetarian option available

Risotto Mantecato Caramelized onions, 12yr balsamic, Reggiano	17
Risotto ai Funghi Carnaroli rice, wild mushrooms, Reggiano	17
Risotto agli Asparagi Carnaroli rice, asparagus, Reggiano	18
Risotto ai Frutti di Mare Carnaroli rice, mixed seafood	19

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of food-borne illness.

Ask your server about our Gluten free options.

Paste available in a "first course" size

Spaghetti del Pescatore Mixed seafood, lightly spicy shrimp broth	19
Spaghetti alle Vongole Clams, Calabrese peppers, garlic, olive oil	19
Tortelli di Michelangelo Buonarroti A 16th century recipe from his letters: veal, chicken and pork ravioli, butter/sage sauce	18
Bucatini all' Amatriciana Guanciale, tomato, onions, Pecorino Romano, peperoncino	19
Tortelloni ai Carciofi e Mascarpone Large tortelli with fresh artichokes and mascarpone, butter sauce	19
Cacio, Pepe, e Pancetta Bucatini, pancetta, black pepper, pecorino romano	18
Pappardelle al Sugo d' Anatra Fresh pappardelle, braised duck ragu	19
Spaghetti alla Bottarga Sardinian mullet roe, onions, lemon, parsley	18
Tagliatelle alle Tre P Fresh English peas, cotto ham, cream	18
Ravioli Nudi (Naked Ravioli) Spinach and ricotta gnocchi	18
Strozzapreti alla Salsiccia Hand made "Priest Strangler", sweet sausage ragu	18
Lasagnette alla Bolognese Baked Lasagnette, Bolognese, béchamel	18
Tagliatelle ai Funghi Wild mushrooms, garlic, cream	18

Secondi

Tonno e Fagioli Seared line-caught Hawaiian tuna, Bianchi di Spagna beans, arugula, tomatoes, cucumber, onions, olive oil	34
Costoletta di Vitello Oak roasted tuscan style veal chop, wild mushrooms, natural jus	38
Polletto al Limone Wood roasted free range all natural lemon chicken, potatoes, spinach	19
Salmone Arrosto Pan seared Scottish salmon, Riso di Venere, arugula, seasonal vegetables	28
Tagliata di Manzo Pasture raised 100% natural ribeye, sliced, arugula, potatoes	38
Pesce Arrosto Wood roasted whole fish, roasted potatoes, garlic spinach	mkt
Halibut Acqua Pazza Tomatoes, wine, garlic, pantelleria capers, peperoncino, wild oregano	32

The majority of our produce, meat, and dairy are sourced from local farms, your server has all the details