

Antipasti

PANE

house-made calabrese bread, seasonal butter 6

OLIVES E NODINI

marinated olives, fennel seed fried bread knots 9

SMOKED SALMON

smoked salmon, lemon mascarpone, crostini, pickled onion, fried capers 13

ARANCINI

featured daily 13

FRITTURA

fried shrimp, calamari, zucchini, herbs, lemon 22

BURRATA

tomato tartare, crostini 22

CHARRED RADICCHIO

igp balsamic, arugula, pecorino, pine nuts 12

SHISHITO PEPPERS

blistered shishito peppers, parmigiano 9

BROCCOLINI

grilled broccolini, garlic, pepperoncino 10

Pasta

LINGUINE AL LEMONE

spinach linguine, lemon, butter, pecorino 21

CACIO E PEPE

bucatini, pecorino, black pepper 20

RIGATONI

truffle panna, mushrooms, parmigiano, pan'grattato 24

SPAGHETTI BOLOGNESE

veal & pork bolognese, parmigiano 22

Insalate

PRIMAVERA

micro lettuce, cantaloupe sprouts, watermelon radish, pickled onion, candied spiced nuts 19

AMARO

radicchio, green oak, cider & honey vinaigrette, pears, walnuts, parmigiano 18

ZUCCHINE

shaved zucchini, mint, lemon vinaigrette, pumpkin seeds 19

CAVOLO RAPA

kohlrabi, celery, radish, basil cream dressing 20

CESARE

baby gem lettuce, speck, parmigiano, croutons 20

ADD 4OZ STEAK 14

ADD GRILLED CHICKEN 12

Piatto Forte

GRILLED CALAMARI

baby spinach, pickled red onions, cherry tomatoes, red pepper puree 24

POLPO

charred octopus, fennel, parsley, runner beans, fingerling potato, pesto 28

FUNGHI BURGER

2 patties, mushrooms, besciamella, potato bun, crispy onions, tarragon aioli, chips 22

STEAK SANDWICH

8oz skirt steak, fried shishitos, shallots, caciocavallo, pommery mustard, chips 24

Pizza

MARGHERITA

tomato sauce, fiore di latte, basil 20

SOPRESSATA

tomato sauce, gorgonzola, mozzarella, picante salumi, taggiasca olives, red peppers 23

FUNGHI

mushrooms, mozzarella, truffle mascarpone, parmigiano, pan'grattato 25

PESTO

smoked mozzarella, caciocavallo, taleggio, pesto, pine nuts 25

ADD PROSCIUTTO 6

ADD ARUGULA 4

TO MAINTAIN SERVICE TIMES & INTEGRITY OF THE MENU, MODIFICATIONS & SUBSTITUTIONS MAY NOT BE ACCOMMODATED. ALLERGIES & DIETARY RESTRICTIONS WILL BE ACCOMMODATED TO THE BEST OF OUR ABILITY. ASK YOUR SERVER FOR DETAILS.

AN 18% GRATUITY IS AUTOMATICALLY BILLED ON TABLES OF 6 GUESTS OR MORE.

Lunch at

