

Menu subject to change



gluten free pizza crust available +6.

STARTERS

meatballs 9.

beef, veal, mortadella, sofrito, pecorino, marinara

handmade burrata 13.

black mission figs, basil, aged balsamic vinegar

pan roasted artichoke 9.

pecorino flan, mollica, mint, lemon

charred octopus 14.

chermoula sauce, smashed garlic potatoes

sicilian style calamari 11.

sauteed, caperberries, pine nuts, calabrian chili, marinara, foccacia

broccoli rabe & hot sausage 11.

garlic, calabrian chili, extra virgin olive oil

for the table

calamari fritti 11.

shishito pepper,
marinara

garlic bread 6.

mozzarella, provolone,
marinara

antipasto misto 18.

cured meats, cheeses
appropriate condiments

brussel sprouts 9.

crispy pancetta,
vin cotto

SALADS

warm autumn salad 10.

lacinato kale, farro, maitake mushroom, Honeycrisp apple,
walnuts, goat cheese, dried cherries, balsamic vinaigrette

pepper salad 9.

wood roasted eggplant, roasted peppers, pine nuts, arugula, balsamic, garlic aioli

the "brutus" 9.

grilled gem lettuce, tomato jam, prosciutto di Parma, foccacia, caesar dressing

quattro colore 9.

arugula, raddichio, endive, tomato, gorgonzola, marinated cherries, lemon vinaigrette

BOOK YOUR
PARTY!
T O D A Y

Private
Room
Available

ENTREES

chicken parmigiano 21.

breaded cutlet, marinara, fresh mozzarella, linguini

pan seared atlantic salmon 23.

roasted spaghetti squash, tomato jam, micro pea tendrils

chicken marsala 22.

organic chicken breast, mushrooms, marsala demi glace, roasted fingerling potato

roasted eggplant parmigiano 18.

pan fried eggplant, marinara, basil pesto, fresh mozzarella, arugula salad

PASTA

gluten free pasta available +3.

classic

linguine cacio e pepe parmesan broth, pecorino, black pepper 16.

linguini carbonara guanciale, egg, pecorino, black pepper 18.

fusilli amatriciana guanciale, calabrian chili, arrabbiata sauce 18.

fettucine bolognese beef, carrots, tomato, cream, pecorino fondue 20.

specialties

linguini with clams 22.

littleneck clam, garlic, calabrian chili, white wine, lemon, parsley

mushroom linguini 18.

wood roasted mushrooms, sugar snap peas, truffle oil

black linguini 24.

gulf shrimp, soppressata, cream, jalapeno pesto, squid ink linguini

veal papparadelle 28.

braised veal shank, bone marrow, melted root vegetable, demi glace, salted ricotta

rigatoni saltimbocca 21.

ground veal, prosciutto di Parma, sage, veal glace

shrimp scampi 23.

gulf shrimp, roasted tomato, white wine lemon, parsley, angel hair pasta

gnocchi pesto 20.

roasted chicken, basil pesto, arugula, roasted tomato, ricotta gnocchi

orecchiette 18.

hot sausage, broccoli rabe, calabrian chili, arrabbiata, pecorino

stuffed

pumpkin tortelloni 21.

handmade pumpkin tortelloni, pecorino, sage cream sauce, amaretti

roasted chicken ravioli 20.

chicken & fontina stuffed housemade ravioli, chicken glace, arugula

spaghetti squash 7.

roasted fingerling potatoes 7.

sauteed sugar snap peas 6.

sauteed leaf spinach 7.

SIDES