



— ANTIPASTI —

SIMPLE, SHAREABLE, AND DELECTABLE

RICOTTA 8 ^{GF}

FRESH RICOTTA CHEESE TOPPED WITH FRESHLY CRACKED BLACK PEPPER, FLAKY SALT, AND HONEY.
SERVED WITH CROSTINI.

PANZANELLA 8

BLEND OF FRESH TOMATOES, RED ONIONS, FRESH CUCUMBERS, FETA CHEESE, AND CUBES OF
TOASTED ARTISAN BREAD IN OUR ITALIAN GOLDEN VINAIGRETTE. ADD CHICKEN FOR \$2.

CANNELLINI DIP 8 ^{GF}

CANNELLINI BEANS PURÉED WITH LEMON, OLIVE OIL, AND ROASTED GARLIC;
SERVED WITH TOASTED BREAD OR GLUTEN-FREE CRACKERS.

BRUSCHETTA 9 ^{GF}

DICED TOMATOES, BASIL, GARLIC, SALT, PEPPER, AND LEMON JUICE COMBINED FRESH DAILY.
SERVED WITH CROSTINI.

SALUMI DALL'ITALIA 26 ^{GF}

FINOCCHIONA, SOPRESSATA, PROSCIUTTO, PARMIGIANO REGGIANO,
PECORINO ROMANO, AND ITALICO. ACCOMPANIED BY SOURDOUGH BREAD
BY BREADICO, ANTIPASTO OLIVES, ITALIAN CHERRY PEPPER STUFFED WITH PROVOLONE
AND PROSCIUTTO, AND HOUSE MADE JAM.

SALUMI AMERICANA 27 ^{GF}

STAGBERRY, LAMB GIN & JUICE, VARZI, STRACCHINO, MANCHEGO,
AND BELLA VITANO MERLOT CHEESE. ACCOMPANIED BY SOURDOUGH BREAD BY
BREADICO, ANTIPASTO OLIVES, AND DRIED FRUITS.

— PRIMI —

PAPPARDELLE BOLOGNESE 16 ^{GF}

A TOMATO-BASED SAUCE WITH BEEF, CARROT, CELERY, AND ONION. FLAVORED WITH
ROSEMARY, BASIL, GARLIC AND A DRY WHITE WINE. SERVED WITH PAPPARDELLE PASTA.

PASTA AL LIMONE 15 ^{GF}

A SIMPLE LEMON CREAM SAUCE WITH AGED PECORINO ROMANO SERVED ATOP OF FARFALLE PASTA.
ADD CHICKEN FOR \$2.

PASTA AL PESTO GENOVESE 16 ^{GF}

ROTINI PASTA PAIRED WITH ROASTED BELL PEPPERS AND CREMINI MUSHROOMS.
TOSSED IN OUR HOUSE PESTO AND PECORINO ROMANO CHEESE.
ADD CHICKEN FOR \$2.



— SECONDI —

POLLO ALLA MILANESE 18

THINLY POUNDED CHICKEN BREADED IN PANKO BREAD CRUMBS AND PARMESAN, OVEN FRIED WITH OLIVE OIL AND BUTTER. SERVED WITH A SIMPLE ARUGULA SALAD WITH A SWEET PICKLED RED ONION AND LEMON.

BEEF PIEMONTESE BRASATO 20 ^{GF}

A SLOW BRAISED BEEF IN THE STYLE OF OSSO BUCO. BRAISED IN RED WINE, CARROTS, ONION, GARLIC, ROSEMARY AND THYME. SERVED WITH A CREAMY POLENTA.

— INSALATE —

TRADITIONAL CAPRESE 8 ^{GF}

VINE-RIPENED TOMATOES, FRESH MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, A DASH OF SEA SALT, AND FRESH GROUND PEPPERCORN

GARDEN SALAD 6 ^{GF}

ARCADIAN LETTUCE, TOMATO WEDGES, RED ONION, CUCUMBER, AND FETA CRUMBLES. ADD CHICKEN FOR \$2. *SALAD DRESSING CHOICES: HOMEMADE GOLDEN ITALIAN VINAIGRETTE, HOMEMADE CREAMY ITALIAN VINAIGRETTE, HOMEMADE SWEET CHILI VINAIGRETTE, FRESH SQUEEZED LEMON AND OIL, AND RANCH*

— DOLCI —

YOU CAN THANK US LATER...

FLOURLESS CHOCOLATE TORTE 8 ^{GF}

SHAREABLE PIECE OF DECADENT CHOCOLATE TORTE, TOPPED WITH AMARENA CHERRIES

TIRAMISU 9

SHAREABLE PIECE OF IN-HOUSE TIRAMISU, SPRINKLED WITH VALRHONA COCOA POWDER

PANNA COTTA 7

SHAREABLE VANILLA PUDDING FLAVORED WITH MADAGASCAR VANILLA TOPPED WITH STRAWBERRY BASIL COULIS OR AMARENA CHERRIES