

first course

BURRATA

grilled focaccia, roasted cherry tomatoes, basil oil, balsamic glaze

CRISPY BRUSSELS

sweet chili glaze, golden raisins, toasted almonds

CALAMARI

lemon chive aioli, agrodolce sauce, fresh herbs

TUSCAN SALAD

spring mix, crispy chickpeas, pepperoncinis, soppressata, shaved grana padano, creamy gorgonzola dressing

KALE CAESAR SALAD

kale, salt loaf crostini-cROUTONS, shaved parmesan, balsamic-caesar dressing

second course

CRAB MAFALDINE

mafaldine pasta, corn carbonara sauce, pancetta, fresh herbs, pecorino romano, cured egg yolk

BONE-IN PORK CHOP

fried sage, rosemary mashed potato, seasonal vegetable, brandy au jus sauce

SHORT RIB RIGATONI

homemade pasta, braised short rib, cherry tomato, scallion, tomato blush sauce, pecorino romano

DIVER SCALLOPS (+10)

sweet potato puree, season vegetable, 'nduja breadcrumb, chive cream sauce, basil oil

WILD BOAR RAVIOLI

basil ricotta stuffed ravioli, wild boar ragu, grana padano

CHEF'S SPECIAL

see server for details

third course

GELATO

2 scoops served with biscotti

NUTELLA DOUGHNUTS

nutella stuffed doughnuts, sugar, fresh fruit

SEASONAL CAKE

see server for details

a la carte

CHEESE & MEAT BOARD | 28

seasonal selection of (3) cheeses, (2) imported meats, seasonal fruit, truffle honey, fruit preserves, fennel crackers, grapes, candied hazelnuts

neapolitan

pizza

MARGHERITA | 19

fresh mozzarella, san marzano tomato, fresh basil, EVOO

TARTUFO | 20

asiago, ricotta, goat cheese, mushrooms, caramelized onion, truffle oil, fresh thyme

SAUSAGE | 21

ricotta, smoked mozzarella, scallions, zucchini, sausage, caramelized onions

SOPPRESSATA | 21

asiago, san marzano tomato, shishito peppers, hand sliced soppressata, chili flakes

thin crust

pizza

CORN | 22

nduja vodka sauce, prosciutto, tomato, vampire slayer cheese, asiago, basil ricotta, arugula

RUCOLA | 20

garlic oil, asiago, fresh mozzarella topped with prosciutto, arugula, EVOO

BIANCO | 18

garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 22

braised short rib, asiago, shishito peppers, red onion, pepperoncinis, calabrian chili ranch

EXECUTIVE CHEF WILL LANGLOIS

RESTAURANT WEEK 2025 \$50

