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~Antipasti~

Insalata 11

Baby Kale and Belgium Endive with Cherry Tomatoes and Grana Padano

Carciofo 15

Braised Artichoke in Extra Virgin Olive Oil, Garlic, Mint and Parsley

Polenta 15

Polenta with Oyster Mushrooms and Taleggio

Polpo 17

Octopus with Gigante Beans, Celery, Red Onion and Tomato

Farro 12

Farro with Cranberries, Marcona Almonds, Pumpkin Seeds and Fontina Cheese

Burrata 15

Burrata with Ugly Tomato and Basil

*Fegatini 16

Pancetta Wrapped Organic Chicken Livers with Red Onion and Baslamic Reduction

Quaglia 18

Roasted Free-Range Quail Stuffed with Sausage in Port Wine and Dried Figs

Vongole 15

Cockles in Cataplana Pot with Chorizo, Shallots and Fresh Tomato

Tagliere 16/30

Assortment of Cured Meats and Cheeses

~Pasta~

Gnudi 17

Ewe Ricotta and Spinach Housemade Gnudi with Asiago Cheese

Ravioli 20

Green Apple, Ricotta and Cinnamon Housemade Ravioli with Pecking Duck Ragú

Schiaffoni 19

Schiaffoni with Beef and Veal Ragú with Green Peas

Tonnarelli 18

Housemade Tonnarelli with Shrimp and Fresh Tomato

~Secondi~

Spigola 27

Oven Roasted 'Whole' Mediterranean Sea Bass with Marinated Grilled Zucchini

Coniglio 29

Braised Rabbit with Olives, Capers and Rosemary with Polenta Crostini

Galletto 26

Roasted Free-Range Poussin with Paprika, Rosemary, Peppers and Potatoes

Dentice 28

North Atlantic Red Snapper Fillet with Cherry Tomatoes, Potatoes, Scallions and Carrots

*Agnello 32

Roasted Pinenut Crusted Rack of Lamb in Red Wine Sauce with Cauliflower

*Manzo 118 (For Two)

Painted hills 48 oz Oven Roasted Bone-In Ribeye with Roasted Potatoes

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs May Increase Your Risk of Borne Illness

~We Only Use Meat of Naturally Free-Range Raised Animals~