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## ~Antipasti~

### Insalata di Cavolo Toscano 12

Baby Kale and Endive with Cherry Tomatoes and Grana Padano

### Carciofo alla Romana 15

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

### Polenta con Funghi 15

Polenta with Oyster Mushrooms and Taleggio

### Polpo alla Griglia 17

Octopus with Gigante Beans, Celery, Red Onion and Tomato

### Insalata di Farro 13

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

### Gamberoni al Sale 17

'Whole' Pacific Ocean Prawns Pan Roasted with Pink Himalayan Coarse Salt

### \*Fegatini con Pancetta 16

Pancetta Wrapped Organic Chicken Livers with Red Onion and Basilamic Reduction

### Quaglia Ripiena 18

Roasted Free-Range Quail Stuffed with Sausages and Mushrooms in Port Wine and Figs

### Burrata e Prosciutto 16

Burrata with Prosciutto and Roasted Peppers

### Tagliere di Salumi e Formaggi 16/29

Assortment of Cured Meats and Cheeses

## ~Pasta~

### Gnudi di Ricotta e Spinaci 18

Ewe Ricotta and Spinach Housemade Gnudi with Asiago Cheese

### Ravioli di Mele 21

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

### Tagliatelle al Ragú 19

Housemade Tagliatellei with Beef and Veal Ragú with Rosemary

### Tonnarelli con Gamberi 18

Housemade Tonnarelli with Shrimp and Fresh Tomato

## ~Secondi~

### Spigola al Forno 27

Oven Roasted 'Whole' Mediterranean Sea Bass with Swiss Chard

### Coniglio in Intingolo 29

Braised Rabbit with Olives, Capers, Prosciutto and Rosemary with Polenta Crostini

### Galletto Arrosto 25

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

### Dentice in Brodetto 28

North Atlantic Red Snapper Fillet with Capers, Olives, Spinach, and Potatoes

### \*Agnello con Pinoli 32

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

### \*Costata di Manzo 124 (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

Chef Owner: Carlo Pulixi - Chef: Johnny Rivera

~All of Our Dishes Are Cooked and Seasoned with Himalayan Pink Salt~

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

~Parties of Six or More 20% Gratuity Added~