

CASA

pernoi

BOARDS

to accompany our house-made breads

ANTIPASTI • Parmigiano Reggiano, roasted peppers, warm olives, buffalo mozzarella, marinated artichokes, roasted garlic, eggplant caponata, house ricotta, pickles	sm 26 lg 47
CHARCUTERIE • Artisanal salami, pork rilette, terrine, bresaola, smoked sausage, nuts, smoked apple butter, pickles	sm 28 lg 49
FISH • Poached shrimp, cured salmon, smoked tuna, marinated mussels, amoglio, crema, smoked apple butter, pickles	sm 28 lg 49
GIARDINIERA • House pickles, sicilian caponata, baby artichokes, roasted peppers, roasted olives, roasted garlic puree	sm 18 lg 32

SMALL PLATES

or board add-ons

BEEF CARPACCIO • Arugula, lemon oil, caper berries	15	CHARRED OCTOPUS • Cece tonnato, fennel agrodolce	16
SAUSAGE STUFFED PEPPERS • House made sausage, hot banana peppers	14	BRAISED MEATBALLS • Anson mills polenta, tomato, parmigiano	16

ITALIAN WEDDING SOUP

• Chicken meatballs, fregula, escarole, farm egg drop •
12

SALADS

MIXED GREEN SALAD • Tender greens, radishes, viniagrette	10	ARUGULA SALAD • Fennel, navel oranges, lemon, Pecorino Sardo, EVOO	12	CAESAR SALAD • Warm crouton, anchovy dressing, parmigiana	12
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PASTA

hand-rolled, Salomon farm eggs

TAGLIATELLE BOLOGNESE			23
RIGATONI SPICY PALAMINO			20
FETTUCINE AL TARTUFO • Perigord truffles, local wild mushrooms			36
GNOCCHI • Duck ragu, guanciaie, English peas, cultured cream			26
SPAGHETTI ALLA CHITARRA • Mint pesto, english peas, pecorino			24

LAND

VEAL CHOP PARMIGIANO • Bone in chop, marinara, buffalo mozzarella	49	TUSCAN CHICKEN • Salsa verde, arugula salad	30
ROASTED QUAIL • Chickpea farinata, apricot, pinenut, madeira jus	35	LAMB OSSO BUCO • Risotto Milanese, herb crumb, red wine jus	46
BISTECCA FIORENTINA • 18 oz aged Wagyu, confit squash, grilled onion	79	BONE IN FILET • 14oz, Butter braised radish and green garlic butter	45

SEA

HALIBUT ACQUA PAZZA • Shellfish broth, calabrian chili, green chick peas	39	WHOLE ROASTED BRANZINO • Thin potato, artichoke, salmoriglio	46	ORA KING SALMON • Orange braised fennel, celery root, salsa verde	35
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SIDES

ROASTED CARROTS	8
CRISPY MARBLE POTATOES	8
WILD MUSHROOMS TRIFOLATA	9
ROASTED BRUSSEL SPROUTS	8

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of illness