



TO ENJOY WITH OUR HOUSE MADE BREADS

ANTIPASTI BOARD 28

Chef Selections of Italian Meats, Cheeses, & Garnishes

MORTADELLA & BUFFALO MOZZARELLA 15

Mortadella, Buffalo Mozzarella, Melon

BRUSCHETTA 12

Whipped Ricotta, Caramelized Onion, Giardiniera

STARTERS

TOMATO BRAISED MEATBALLS 16

Marinara, Parmigiana, Parsley

SAUSAGE & PEPPERS 16

House Made Sausage, Hungarian Pepper

IMPORTED BURRATA 20

Tomato, Basil, Peach, Focaccia, Saba

EGGPLANT FRITTI 18

Marinara, Parmigiana, Basil

PIEDMONT STYLE BEEF TARTARE 24

Tenderloin, Truffle Aioli, Carta di Musica

CHARRED OCTOPUS 24

Cece Tonnato, Fennel Agrodulce, Piparra, Harissa

SALADS

CAESAR SALAD 9

Garlic Crouton, Caesar Dressing, Parmigiana

INSALATA GRECA 18

Campari Tomato, Red Onion, Bell Pepper, Olives, Feta

ROASTED BEET SALAD 18

Pear Butter, Berries, Granola, Frisee, Walnut Vinaigrette

GEM LETTUCE SALAD 18

Pickled Shallot, Marcona Almond, Green Goddess Dressing

PASTA

CACIO E PEPE 24

Black pepper, Parmigiana, Pecorino Romano

RIGATONI SPICY PALOMINO 29

Chili, Tomato, Cream

PACCHERI BOLOGNESE 32

Chef Luciano's Ragu

LUMACHE AL PESTO 30

Kale Pesto, Asparagus, Pea, Cherry Tomato

TAGLIATELLE AL TARTUFO 40

Fresh Truffle, Wild Mushroom

SPAGHETTI AL GRANCHIO 34

Saffron, Crab, Calabrian Chili, Garlic Breadcrumb

ENTRÉES

CHICKEN PARMIGIANA 27

*Marinara, Buffalo Mozzarella
+ Substitute VEAL 45 +*

PAN SEARED SALMON 35

*Potato Broth, Artichoke,
Cannellini Beans, Chive Oil*

DIVER SCALLOPS 39

Agliata, Zucchini, Salmoriglio

PAN ROASTED HALF

CHICKEN 32

*De-Boned Half Chicken, Marsala
Mustard Jus, Asparagus*

EGGPLANT 24

*Beluga Lentils, Tomato Agrodulce,
Fried Chickpea*

ROASTED BRANZINO 50

Salsa Verde, Arugula, Fennel

18oz BONE-IN AMERICAN WAGYU STRIP 110

28 Day Dry-Aged, Lemon, Roasted Garlic

STEAK SICILIANO 55

Hungarian Peppers, Onion, Ammoglio

SIDES

CRISPY MARBLE POTATOES

16

Rosemary, Garlic, Parmigiano

Asparagus 17

Bagna Cauda, Lemon

SICILIAN CAULIFLOWER 16

Pine Nut, Caper, Golden Raisin

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.

Outside Dessert Fee \$4.00 per person. Outside Wine Fee \$50.00 per cork. 20% gratuity will be added to parties of 6 or more.