

ANTIPASTI

Sformatino	porcini custard, fontina fonduta, pioppini mushrooms, grana padano 14.
Carciofo	grilled artichoke, meyer lemon aioli, salmoriglio, fines herbs 12.
Uova	two pan fried hen eggs, fontina fonduta, chives, crostini 13.
Salumi misti	chef's selection of cured and cooked meats, grissini 18.
Cavolfiore	wood fired cauliflower, brown butter, capers, calabrian chili, parsley 10.
Prosciutto	san daniele 16 month ham, bosc pear, arugula, aceto balsamico 16.
Polpettine	wood fired veal & pork meatballs, castelvetro olives, ricotta salata 13.
Polpo	grilled octopus, shaved fennel, beans, olives, salsa verde, preserved lemon 17.
Tartare	raw bigeye tuna, horseradish creme fraiche, capers, pine nuts, crostini 18.

ZUPPE E INSALATE

Minestra	chickpea, pancetta & cavolo nero soup, grana padano 10.
Gem lettuce	lemon and anchovy vinaigrette, garlic rusks, parmigiano reggiano 10.
Barbabietola	roasted beets, watercress, dolce gorgonzola, fried shallots, pumpkin seeds 14.
Mista	mixed baby lettuces, radish, carrot, cucumber, zucchini, green beans 12.
Pera	bosc pears, baby kale, pomegranates, ricotta salata, candied pecans 14.
Anatra	duck leg confit, endive, pomegranates, pears, hazelnuts, aceto balsamico 19.
Granchio	dungeness crab, butter lettuce, radish, satsuma mandarines, fines herbs 22.
Mele	pink lady apples, arugula, pickled onion, goat cheese, pistachios 14.

PRIMI

Linguine	manila clams, mullet bottarga, garlic, white wine, chili, parsley 23.
Risotto	acquarello rice, dungeness crab, saffron, mascarpone, fines herbs 23.
Capellini	lobster roe pasta, head on prawns, cream, tomato, scallion, fines herbs 23.
Bucatini	"carbonara" guanciale, egg, black pepper, pecorino toscano 19.
Gnudi	spinach ricotta pillows, beef ragu, parmigiano reggiano 19.
Spaghetti	"alla amatriciana" pancetta, onion, tomato, chili, grana padano 19.
Agnolotti	short rib filled pasta, pioppini mushrooms, parmigiano reggiano 23.
Pappardelle	"bolognese" veal & pork, cavolo nero, grana padano 23.
Francobolli	fonduta filled pasta, delicata squash, brown butter, fried sage 19.

SECONDI

Capesante	seared scallops, baby artichokes, sunchokes, spinach, pine nuts, capers 32.
Trota	grilled mt lassen trout, beluga lentils, salsify, haricot verts, salmoriglio 30.
Mattone	grilled half chicken, yukon gold potatoes, arugula, pears, medjool dates 25.
Brasato	braised short ribs, pioppini mushrooms, potato puree, gremolata 34.
Costata	grilled ribeye steak, yukon gold potatoes, garlic & rosemary, arugula 34.
Bistecca	"alla fiorentina" oak grilled porterhouse (two to three people) 79.

PIZZE E PANINI

Margherita	fresh mozzarella, tomato, basil, virgin olive oil 15.
Salsiccia	spicy pork sausage, broccoli, red onion, tomato, mozzarella 18.
Pancetta	cured pork belly, gorgonzola, caramelized onions, calabrian chili, rosemary 18.
Funghi	pioppini mushrooms, baby kale, roasted garlic, buffalo mozzarella 18. add anchovies, farm egg or arugula 2. each add prosciutto or mushrooms 5.
Diavola	grilled chicken sandwich with montasio, frisee, salsa romesco, ciabatta 15.
Cotto	toasted ham & scamorza sandwich with dijon mustard on pagnotta 14. sandwiches served with arugula & giardiniera

CONTORNI

Cavolini	brussels sprouts, pancetta, sage 9.
Broccoletti	broccoli di ciccio, garlic, bay leaf 9.
Spinaci	savoy spinach, lemon 9.
Arrosto	roasted yukon gold potatoes, garlic, rosemary 9.
Patate	potato puree, corto olive oil 8.

BENJAMIN BALESTERI, EXECUTIVE CHEF

Consumption of raw or uncooked meat, poultry, shellfish or eggs
may increase your risk of food-borne illness