

ANTIPASTI E PRIMI

Olive Misto

mixed olives with parsley, pepper flakes, and oil \$4

Calamari con Pomodoro

sauteed calamari with tomatoes, garlic and black olives \$9

Ostrice Crudo

fresh raw oysters with fresh parsley, lemon juice, olive oil, red wine vinegar and red onion \$9

Frittella di Melanzane

fried eggplant and pecorino fritters \$7

INSALATA & ZUPPA

Casa

fresh baby greens, tossed in Balsamic vinaigrette with shaved parmigiano-reggiano \$7

Radicchio e Indiva

grilled radicchio and endive, gorgonzola, drizzled with red wine vinaigrette \$8

Romaine

romaine lettuce, anchovies, lemon and parmigiano-reggiano \$7

Lattuga

boston lettuce, goat cheese, grapefruit, honey, and chopped hazelnuts \$8

Zuppa

Fresh house made soup of the day \$7

PASTA COURSE

Rigatoni con funghi, broccoli e formaggio di capra

rigatoni with portabella, broccoli, garlic, and goat cheese \$8

Spaghetti alla Carbonara

pancetta, fresh beaten egg, caramelized onion, parsley, red pepper flakes, parmigiano-reggiano \$8

Orecchiette alla Pugliese

handmade "little ear" pasta, sauteed rapini, tomatoes, salt cured anchovies, and garlic \$8

Linguini con bottarga

linguini with garlic, fresh mint and shaved bottarga \$8

Cavatelli con Pesce di Mare

handmade cavatelli with fresh fish, mussels, calamari in a light tomato broth \$9

Orzo con pomodoro e granchio

orzo sautéed with slow roasted tomatoes, lump crab meat, fresh oregano, and garlic \$9

PESCE

(a la carte)

Sardina alla Graticola

whole grilled sardines, topped with olive oil and lemon \$15

Bronzino alla Griglia

whole grilled bronzino stuffed with fennel and orange \$21

Passera con Finocchio e uvetta d'oro

roasted halibut with sautéed fennel, golden raisins, tomatoes and honey \$20

PESCE (cont.)

Tonno alla Griglia

grilled ahi tuna with fresh local tomatoes, shaved red onion, basil \$23

Conchiglia alla Griglia con basilico

grilled scallops with basil garlic pesto and shaved lemon \$19

Pesce del Giorno

today's fresh fish, ask your server
Market

VERDURE

(vegetable sides)

\$6 each

Fava con cicoria

slow cooked fava bean puree with chicory

Funghi alla graticola

grilled marinated portobello mushroom

Patate arrostiti

roasted new potatoes with garlic and rosemary

Rapini saute

sauteed rapini with garlic and olive oil

Cavolfiore con Formaggio

sauteed cauliflower dusted with parmigiano-reggiano

CARNE

(a la carte)

Carne del Giorno

Chef's featured meat of the day
Market Price

Bistecca

Piemontese beef, Montana raised, grilled organic strip loin, marinated in garlic, olive oil, fresh basil, mint, rosemary and oregano \$25

DESSERT

Pompelmo con Campari

fresh segments of grapefruit, drizzled with Campari reduction & sugar crystals (suggested with Villa Giada Moscato d'Asti)

Torte di Cioccolato

house made dark chocolate espresso cake with dark chocolate mousse and chocolate ganache (suggested with Brachetto d'Acqui)

Bocconotti con Nocciola

house made cream puffs with hazelnut cream, drizzled with chocolate & chopped hazelnuts (suggested with a Vin Santo)

Torte di Mela

apple semolina olive oil cake with caramel topped with mascarpone cheese (suggested with Tamellini Recioto di Soave)

Torte di gelato di banana

Home made torte filled with banana mascarpone zabaglione gelato, served with chocolate drizzle (suggested with S'Forno Puglia Moscato) \$7 each