

antipasti

Antipasti del Giorno 12.

a little of this, a little of that - selections change daily at our whim

Grilled Octopus 8.

potatoes, green olives, mint & lemon

Brussel Sprouts 7.5

house-cured bacon, egg, pickled onion & sage

Wood Fired Autumn Squash 7.5

bourbon-soaked currants, sage & chestnuts

Chanterelles 7.5

grilled bread, taleggio cheese & Parmesan

Steamed Mussels 9.5

spicy garlic-fennel broth, toasted bread & lemon

soup and salads

Heirloom Squash & White Bean Soup 5.

Tuscan kale & sage

Roasted Beets 8.

apples, arugula, ricotta salata & pistachios

Simply Greens 7.

heirloom lettuces & arugula
extra virgin olive oil, red wine vinegar, shaved Parmesan

Classic Caesar* 7.

whole leaf romaine, croutons, Parmesan & lemon-anchovy vinaigrette

Chopped Salad 8.

romaine, radicchio, crostini, pine nuts & gorgonzola vinaigrette

pasta

Spaghetti 13.5

spicy tomato 'conserva', roasted garlic & fresh mozzarella

Linguine 13.5

manila clams, slow-cooked 'bacon', white beans & smoked chilies

Strozzapreti & Duck 13.5

'twisted rope' pasta, duck braised in white wine & pecorino

Bucatini & Meatballs 13.

braised in tomato, Prosciutto & porcini ragu

Tagliatelle 13.5

house-made pasta w. mushrooms & pancetta

pizza

Margherita 10.5

fresh mozzarella, Parmesan, basil, tomato sauce

Pera 12.

comice pears, grilled radicchio, gorgonzola & mozzarella

Funghi 12.5

wood-roasted mushrooms, fontina, mozzarella, parsley, truffle oil

Arrabbiata 11.5

roasted garlic, mozzarella, Parmesan, tomato sauce, fresh oregano, Calabrian chilies

Salsicce 12.

house-made fennel sausage, mozzarella, Pecorino, tomato sauce

Quattro Formaggi 12.

fresh mozzarella, Parmesan, fontina, gorgonzola, garlicky spinach

Add an egg 1.5 Add arugula 2. Add anchovies 2.
Add Calabrian chilies 1. Add Prosciutto 4.

mains

Lamb Braised in Sangiovese 17.

house-made Merguez sausage, wood-fired sweet peppers, fennel & creamy polenta

Grilled Free-Range Chicken 'Cooked Under a Brick' 15.

wood-roasted squash, wild mushrooms & farro

Braised Carlton Farms Pork Shoulder 16.

white beans all'uccelletto & autumn greens

Grilled St. Helen's Natural Hanger Steak 18.

crispy Yukon gold potatoes w. rosemary-Parmesan, Tuscan kale, onion frites & roasted garlic butter

sides

Crispy Yukon gold potatoes w. rosemary & Parmesan 4.

White beans all'uccelletto 4.

Buttered spinach & lemon 4.

Marinated olives 3.

Our ever-changing menu reflects the bounty of our local growers. We support local farms & businesses guided by principles of sustainability.

Executive Chef Lissa Kane

Sous Chef Frank Muller

*contains raw unpasteurized eggs
102408

