

CARNE

'Nduja <i>Calabria</i> spicy spreadable salami	Finnochiona <i>Tuscany</i> fennel salami
Prosciutto DOP <i>Parma</i> aged 18 months	Speck DOP <i>Alto Adige</i> smoked prosciutto
Coppa DOP <i>Calabria</i> cured pork shoulder	Mortadella <i>Emiglia-Romagna</i> finely ground pork sausage with pistachio
1 for \$6. 3 for \$16.	

FORMAGGIO

Reggiano Parmigiano DOP <i>Parma</i> cow's milk aged 24 months	Pecorino <i>Sardinia</i> hard sheep's milk
Taleggio <i>Lombardy</i> soft ripened cow's milk	Robiola <i>Piedmont</i> blended cow's and sheep's milk
Gorgonzola <i>Piedmont</i> blue veined cow's milk cheese	Provolone Auricchio <i>Naples</i> aged cow's milk cheese
1 for \$7. 3 for \$18.	

VERDURE

Roasted Cauliflower raisins, anchovy, chile flakes
Oven Roasted Peppers olio nuovo, fresh basil
Toasted Grains farro, lentil, barley, tomato, lemon
Eggplant Caponata red onion, caper, tomato, pine nuts
Fried Brussel Sprouts vincotto
Mushrooms "Al Forno" white truffle oil
Poached Baby Artichokes pecorino, lemon, mint
Salt Roasted Beets pistachio, vincotto, ricotta salata
1 for \$5. 3 for \$12.

ANTIPASTI



ALTRI

Polpette veal & ricotta meatballs, reggiano parmigiano, tomato sauce
Liver Toscani chicken liver mousse, black truffle
Veal Sweetbreads cippolini onion, vincotto
\$8. each

MARE

Oven Roasted Mussels chili paste, aioli
Shrimp Scampi lemon, garlic, extra virgin olive oil
Charred Baby Octopus chermoula, potato
Grilled Sardines parsley, garlic, lemon
Fried Calamari marinated peppers, lemon, saffron aioli
Manilla Clams lemon, garlic oil
Semolina Fried Oysters marinated fennel • citrus
Baccala Salad salt cod, capers, olives, tomato
1 for \$8. 3 for \$20.

PRIMI

Quattro Colore \$7. raddichio, endive, arugula, dried cherries, gorgonzola, gold tomato, lemon	Roasted Pepper Salad \$8. arugula, charred eggplant, pine nuts, garlic aioli
"Caesare" \$7. kale, escarole, anchovy, garlic, lemon, crouton	Warm Burrata Mozzarella \$9. slow roasted tomato, olive oil, grilled bread

HOUSEMADE PASTA

Gluten Free Penne + 3.

Cappellini \$12. san marzano tomato, basil, extra virgin olive oil	Fallen "Handkerchiefs" \$14. fresh tomato sauce, basil pesto, ricotta cheese	Bucatini Alla Amatriciana \$13. guanciale, calabrian chili, san marzano tomato
Linguine with Clams \$16. garlic, chili flakes, spicy soppressata, lemon	Chianti Papparadelle \$18. braised veal osso buco ragu	Risotto \$18. roast chicken, forest mushroom, taleggio cheese
Orecchiette \$15. pork sausage, broccoli rabe, garlic	Ravioli \$16. roasted chicken, arugula, fontina, chicken glaze	Fettucine Carbonara \$15. guanciale, speck, reggiano parmigiano, farm fresh egg
Linguine Puttanesca \$14. olives, capers, leeks, tomato, chili peppers	Fusilli Melanzana \$14. eggplant, mozzarella, san marzano tomato, fresh basil	Bigoli \$15. spicy lamb sausage, tomato, peas, mint
Ricotta Gnocchi \$15. brown butter, black truffle, reggiano parmigiano	Rigatoni Saltimbocca \$18. ground veal, prosciutto, fresh sage, pecorino cheese	Spaghetti Nero \$18. lump crab meat, sea urchin, fresh basil

SECONDI

Grilled Swordfish roman marinade, fingerling potatoes, broccoli rabe \$24.	Grilled Hanger Steak olive oil smashed potatoes, watercress salad, salsa verde \$26.	All Natural Chicken "Al Mattone" mostarda, winter vegetable \$18.
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NEAPOLITAN STYLE PIZZA

Gluten Free Pizza Crust + 5.

PIZZA ROSSE	<i>Neapolitan pizza is a treasured cultural art. Italians maintain strict rules to ensure its authenticity, passing a law in 2004 that gives it the same d'origine contollata protection as fine regional Italian wines. In that same tradition, we use only Caputo "OO" flour, San Marzano tomatoes and artisan techniques to bring you authentic Neapolitan style pizza.</i>	PIZZA BIANCO										
Margherita DOP \$12. san marzano tomatoes, mozzarella di bufala, sea salt		Stracciatella \$12. fresh basil, sea salt, extra virgin olive oil										
Diavola \$13. spicy soppressata, hot cherry peppers, fresh mozzarella		Roasted Fennel \$14. tomato, yukon gold potato, bottarga										
Cappricosa \$12. artichokes hearts, mushrooms, fresh mozzarella		Primavera \$14. fresh mozzarella, prosciutto, oven roasted peppers										
Eggplant \$12. roasted eggplant, ricotta cheese, fresh basil		Inverno \$13. butternut squash, pancetta, brussel sprouts, pecorino										
Salsiccia \$13. sausage, broccoli rabe, smoked mozzarella, xvo		Beltane Farm Goat Cheese \$14. roasted mushrooms, melted leeks										
<table border="1"> <tr> <td colspan="2" style="text-align: center;">Create Your Own Pie</td> </tr> <tr> <td>Rosse (red pie with mozzarella and tomato sauce)</td> <td></td> </tr> <tr> <td>Bianco (white pie with extra virgin olive oil and mozzarella)</td> <td></td> </tr> <tr> <td colspan="2" style="text-align: center;">\$ 10.</td> </tr> <tr> <td colspan="2" style="text-align: center;"><i>choice of toppings below</i></td> </tr> </table>			Create Your Own Pie		Rosse (red pie with mozzarella and tomato sauce)		Bianco (white pie with extra virgin olive oil and mozzarella)		\$ 10.		<i>choice of toppings below</i>	
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TOPPINGS												
caramelized onion \$1.	tomato \$1.	pancetta \$2.										
mushroom \$2.	sausage \$2.	roasted pepper \$2.										
		stracciatella \$3.										
		prosciutto \$5.										
		pepperoni \$2.										
		artichokes \$2.										
		meatballs \$2.										
		anchovy \$2.										

Children's pizza and pasta offerings always available upon request
thoroughly cooking beef, poultry, seafood, shellfish & eggs reduces the risk of food borne illness