

small plates

- CHARCUTERIE 19**
daily selection of only meats
-  **SOUP 11**
barley, chickpeas, escarole, grilled bread harissa
-   **CASTELVETRANO & TAGGIASCA OLIVES 6**
orange zest, fennel
- CRISPY ARTICHOKEs 16**
fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese
- ARANCINI 14**
rice & cheese balls with peas, touch of tomato sauce
- ROASTED GNOCCHI 17**
potato gnocchi, taleggio cheese fondue, heirloom cherry tomatoes, lemon zest
-  **BURRATA 18**
creamy burrata, mache', beets, heirloom cherry tomatoes, red wine vinaigrette
-  **FRESH BABY KALE 12**
red and white quinoa, fennel, heirloom cherry tomatoes, manchego
-   **ROASTED SEASONAL VEGETABLES 16**
seared gem lettuce, roasted mixed vegetables
- FRESH MOZZARELLA KNOTS 13**
roasted peppers, cherry tomatoes, capers, micro basil, balsamic, black salt
- BRUSCHELLA 12**
grilled rustic bread, heirloom tomatoes, mango, goat cheese
-  **CEVICHE (*) 19**
wild snapper, avocado, mango, cucumbers, peppers, onions, chili, citrus, taro
- BEEF TARTARE (*) 22**
raw filet, avocado, fresno pepper, capers, shallot, raspadura cheese, bread
-  **CHAR GRILLED SPANISH OCTOPUS 22**
lentils, harissa
- LASAGNETTE 17**
lasagnette pasta, artichokes, chicken ragu', parmigiano
- CHICKEN MEATBALLS 14**
light broth, artichokes
-  **SLOW COOKED SPLIT PEAS 11**
thick split peas puree, spinach, red onion, peperoncino, grilled bread
-  **CITRUS AVOCADO SALAD 17**
arugula, watermelon radish, thyme, almonds, goat cheese, balsamic reduction
- BURNT SPAGHETTI ASSASSINA 16**
apulien style burnt spaghetti arrabbiata, dry ricotta cheese
- MUSSELS 17**
san marzano tomato, fresh "peperoncino", ni duja sausage spread, grilled bread

flour + yeast

- BREAD 4**
grilled rustic white bread, taggiasca e.v.o. calabrese spread
- GNOCO FRITTO 5**
fried pizza dough, burrata and chilled tomato sauce spread
- PROSCIUTTO PIZZA BREAD 22**
prosciutto, burrata, cherry tomatoes, wild arugula
- PIZZA MUSHROOMS 22**
fresh mushrooms, truffle oil, tomato sauce, fontina cheese
- PIZZA RASPADURA LODIGIANA 22**
san marzano tomato sauce, thin shaved raspadura cheese
- PANZEROTTO PUGLIESE 8**
fried savory pastry filled with tomato sauce and mozzarella cheese
-  **SICILIAN FLATBREAD 11 // PIZZA 22**
eggplant, olives, capers, fresno chili, san marzano tomato sauce








dalla forma

- CHITARRA CACIO E PEPE (peppery) 24**
home made spaghetti, black pepper, extra virgin olive oil - tossed in *pecorino romano cheese*
- FETTUCINE BOLOGNESE 26**
beef ragu' - tossed with butter in *parmigiano reggiano cheese*
-  **RISOTTO PORCINI & SUMMER TRUFFLES 29**
rice, mushrooms, summer truffles - tossed in *grana padano cheese*
- TORTELLINI 26**
mushrooms, light cream, truffle oil - tossed in *bella lodi cheese*
- we recommend our pasta dalla forma as a shared serving, please kindly allow a few additional minutes of preparation time for individual serving requests

main

- TROFIE AL PESTO 22**
fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese
-  **GLUTEN FREE PASTA 23**
san marzano tomato sauce, lemon zest, aged goat cheddar cheese
- BAVETTE MAIN LOBSTER & PEAS 34**
home made thin flat noodles, lobster, snow peas, cherry tomatoes, peperoncino
- VEAL & MUSHROOMS PAPPARDELLE 25**
large flat noodles, veal and mushrooms ragout, parmigiano reggiano cheese
- FETTUCINE "TRUFFLE CHEESE FONDUE" & BELPER KNOLLE 25**
taleggio, fontina, aged belper knolle cheese, truffle oil
- FILET OF SOLE 36**
breadcrumbs, crispy artichokes
-  **BRANZINO 38**
roasted de-boned mediterranean sea bass, roasted seasonal vegetables
-  **CHAR GRILLED CALAMARI AND SHRIMP 27**
sautéed spinach and cannellini beans, harissa
-  **APPLEWOOD GRILLED FAROE ISLAND SALMON 29**
rice crust, red and white quinoa, tzatziki
- COLORADO LAMB SIRLOIN STEAK 36**
8 oz. roasted lamb, herbs, potatoes and artichokes, baby peppers garnish
- CHICKEN GREEK 27**
breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese
- BRAISED SHORT RIBS 38**
8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano
-  **MUSTARD BUTTER FILET MIGNON 44**
grilled sliced 8 oz. beef tenderloin, mushrooms
-  **BLUEBERRY PORK CHOP 36**
14 oz. roasted salmon creek farms pork, port wine, mashed potato - served pink (145 fahrenheit)
- CRISPY CHICKEN SANDWICH 18**
coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings
- CHEESEBURGER 18**
hormones - antibiotics free natural beef chuck, fontina, avocado, arugula, aioli mustard- fries

vegetables

-  **POTATO FRIES 6**
sea salt
-   **RAPINI 8**
sautéed
-  **ROASTED CAULIFLOWER 9**
au gratin, taleggio cheese fondue
-   **ASPARAGUS 8**
steamed
-  **MASHED POTATO 8**
yukon potatoes

gluten free pasta and pizza available for \$ 3 extra charge// not 100% gluten free environment// please inform your server of any allergies

(*) consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.