

small plates

CHARCUTERIE 19

daily selection of only meats



SOUP 11

barley, chickpeas, escarole, grilled bread arissa



CASTELVETRANO & TAGGIASCA OLIVES 6

orange zest, fennel

ROASTED GNOCCHI 17

potato gnocchi, taleggio cheese fondue, cherry tomatoes, lemon zest



BURRATA 18

creamy burrata, mache', beets, heirloom cherry tomatoes, red wine vinaigrette

CRISPY ARTICHOKE 16

fried artichokes, mache', fennel, snow peas, walnuts, aged goat cheese



ROASTED SEASONAL VEGETABLES 16

seared gem lettuce, roasted mixed vegetables

FRESH MOZZARELLA KNOTS 13

Roasted peppers, cherry tomatoes, capers, balsamic, micro basil, black salt

BRUSCHELLA 12

grilled levain bread, heirloom tomatoes, mango, goat cheese

CEVICHE (*) 19

wild red snapper, avocado, mango, cucumbers, peppers, onions, chili, citrus, taro chips

BEEF TARTARE (*) 22

raw filet, avocado, fresno pepper, capers, shallot, raspadura cheese, bread



GRILLED SPANISH OCTOPUS 22

lentils, harissa

LASAGNETTE 17

lasagnette pasta, artichokes, chicken ragu', parmigiano

CHICKEN MEATBALLS 14

light broth, artichokes

ARANCINI 14

rice & cheese balls with peas, touch of tomato sauce



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 arrabiata, dry ricotta cheese

MUSSELS 17

tomato sauce, fresh "peperoncino", n duja sausage spread, grilled bread

flour + yeast

BREAD 4

grilled rustic white bread, taggiasca e.v.o. calabrese spread

GNOCCO 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, black truffle sauce, tomato sauce, fontina cheese

PIZZA RASPADURA LODIGIANA 22

san marzano tomato sauce, thin shaved raspadura cheese



SICILIAN PIZZA 22

eggplant, olives, capers, fresno chili, san marzano tomato sauce

PANZEROTTO PUGLIESE 8

fried savory pastry filled with tomato sauce and mozzarella cheese



SICILIAN FLATBREAD 11

eggplant, olives, capers, fresno chili, san marzano tomato sauce

dalla forma

CHITARRA CACIO E PEPE 24

home made spaghetti, black pepper, extra virgin olive oil - tossed in pecorino romano cheese

FETTUCCINE 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 with bella lodi cheese

main



FRESH BABY KALE SALAD 16

quinoa, fennel, heirloom cherry tomatoes, manchego, champagne vinegar



BLACKENED CHICKEN PAILLARD 26

pounded chicken breast, arugula, avocado, cabbage, peppers, tomatoes, goat cheese, vinegar

CHICKEN GREEK 27

breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese



CALAMARI ALLA PIASTRA SALAD 23

arugula, cauliflower, lettuce, radicchio, garbanzo, harissa, lemon dressing

CRISPY CHICKEN SANDWICH 18

coleslaw, pickles, olives, avocado, spicy aioli, fontina cheese - onion rings

FAROE ISLAND SALMON SANDWICH 18

endive, cucumbers, olives, red onion, avocado, tomatoes, tzatziki - ciabatta - mix greens

BLT SANDWICH 16

bacon, lettuce, tomatoes, fontina cheese, eggs, mayo - ciabatta bread - mix greens

FETTUCCINE "TRUFFLE CHEESE FONDUE" & BELPER KNOLLE 25

taleggio, fontina, aged belper knolle cheese, truffle oil



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

TROFIE AL PESTO 22

fresh pasta, basil pesto, vegetables, pine nuts, parmigiano cheese

FILET OF SOLE 36

breadcrumbs, crispy artichokes



BRANZINO 38

roasted de-boned mediterranean sea bass, roasted seasonal vegetables



APPLEWOOD GRILLED FAROE ISLAND SALMON 29

rice crust, red and white quinoa, tzatziki

BRAISED SHORT RIBS 38

8 hours slow cooked boneless beef short ribs + short ribs ravioli, parmigiano cheese



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)

CHEESEBURGER 18

hormones - antibiotics free natural chuck, fontina, avocado, arugula, aioli mustard- fries

vegetables



POTATO FRIES 6

sea salt



RAPINI 8

sautéed



ROASTED CAULIFLOWER 9

au gratin, taleggio cheese fondue



MASHED POTATO 8

yukon potatoes



ASPARAGUS 8

steamed