

## ANTIPASTO BAR

\*HOT

Caponata ~ 6	Roasted Peppers ~ 6
Shrimp, White Beans ~ 9	*Fried Artichokes & Aioli ~ 8
Roasted Cauliflower ~ 6	*Mussels fra Diavolo ~ 8
Grilled Vegetables ~ 6	*Shrimp, Aglio Olio, Hot Pepper ~ 9
Assorted Olives ~ 3	*Veal Meatballs, Pecorino ~ 8
Beets, Pistachio Vinaigrette ~ 7	*Polenta & Gorgonzola ~ 8
Frittata, Wild Mushroom, Spinach, Taleggio ~ 8	*Rapini, Garlic, Hot Pepper ~ 6
Housemade Mozzarella ~ 8	*Calamari Fritti ~ 11
	*Del Giorno ~ 11

## FORMAGGI

Pecorino Nocino	Piave Vecchio
Testun Ciuc	La Tur
Fontina Val d'Aosta	Quadrello di Bufala
Taula	Moliterno Tartufo
Parmigiano Reggiano	Taleggio

{ 3.50 per piece }

## BRUSCHETTA

Ricotta, Pesto ~ 6
Tomato ~ 6
Meatball, Mozzarella ~ 8

## SALUMI

18 mo Reserve
Prosciutto di Parma ~ 10
Coppa ~ 8
Sopressata ~ 9
Speck ~ 8
{Selection of 3} ~ 11

## INSALATA

Caesar Artisanal ~ 10 /14 <i>add Chicken ~ 3, Shrimp ~ 5</i>
Arugula, blood orange, fennel, olives ~ 12
Tri colore, lemon, olive oil ~ 9
Beet, celery, gorgonzola ~ 10
Caprese ~ 9



## PIZZA

Made with Italian flour, tomatoes,  
organic and Artisanal products

Margherita, buffalo mozzarella, tomato basil ~ 12
Bianca, ricotta, fontina mozzarella, parmesan ~ 12
Meatball marinara, three cheese ~ 14
Sausage, peppers, housemade mozzarella ~ 13
Salumi - Choice of pepperoni, coppa, speck ~ 14 / all three 16
Grilled vegetables, goat cheese, tapenade ~ 13
Wild mushroom, grilled onion, fontina ~ 15
Clam, guanciale, hot pepper, wild oregano ~ 15
Radicchio, gorgonzola, organic figs, truffle honey ~ 14
Duck - gizzard, confit, egg, foie gras ~ 18

## FOR THE TABLE

serves 2-3 persons

Flatbread & Spreads ~ 12  
*Caponata, White Bean, Pesto-Ricotta*



Platter of Formaggi & Salumi ~ 25  
*selection of three cheeses & salami*



Bagna Cauda ~ 14  
*vegetable crudite, warm anchovy olive oil bath*  
Antipasto Misto ~ 18  
*Mozzarella, caponata, prosciutto, grilled vegetables*

## PASTA

Spaghetti - Aglio olio ~ 10
Pomodoro, basil ~ 11, Manila clams ~ 14
Pappardelle lamb ragout, tomoato, green olive ~ 16
Orecchiette, sausage, rapini, hot pepper ~ 13
Pumpkin ravioli, brown butter, sage, crushed amaretti ~ 14
Tagliatelle carbonara or bolognese ~ 12
Penne rigatte "alfredo" Grilled vegetables, pine nuts, sun dried tomato ~ 14
Wild mushroom risotto ~ 16

## DOLCE

Tiramisu ~ 8
Vin Santo ~ 9
Chocolate-Pistachio Biscotti
Whipped ricotta mousse ~ 8 Huckleberry compote
Chocolate mousse "cappuccino" ~ 9
House made sorbeto & gelati ~ 6

## CAFÉ

Artisanal blend by Fonté ~ 3

## HAND PULLED ESPRESSO

Double Only ~ 4  
Cappuccino, Latte ~ 4

## 50% OFF HAPPY HOUR MENU

Join us for Happy Hour  
*Daily 3:00-6:00pm*  
Monday night 'til 9:00pm  
50% off food, House Beer \$3, House Wine \$5