

CIBO

PER INIZIARE

BURRATA DI STEFANO | 28

Green Goddess Pesto, Roasted Shishito Peppers & Cherry Tomatoes, Taralli & Fleur de Sel

FRITTURA DI CALAMARI | 24

Parsley, Lemon Wedge, Zucchini, Chili Crunch Aioli

HAMACHI CRUDO | 32

Preserved Lemon Vinaigrette, Charred Treviso, Chives & Toasted Sesame

MIDOLLO AL FORNO | 32

Bone marrow, Gemelli, Porcini Dust, Bread Crumbs, Balsamic

POLPO | 31

Grilled Octopus, Nduja, Grilled Rapini

PANINI

PROSCIUTTO | 19

Prosciutto, Fior Di Latte, Zhug, Tomato

CAPRESE | 16

Tomato, Burrata, Basil, EVOO

SURF AND SAND | 21

Octopus, Pork Belly, Piquillo Peppers

INSALATA

CESAR | 24

Baby Gem Lettuce, Fresh Herbs, Lemon Anchovy Dressing, Lemon Zest & Crouton Gorgonzola

INSALATA AL GORGONZOLA | 22

Treviso & Arugula, Lemon Dressing, Toasted Walnuts, Gorgonzola

ADD PROTEIN TO ANY SALAD | 12

Chicken or Shrimp

PIZZE

DOLCE DIAVOLA | 28

Pomodoro, Di Stefano Fior di Latte, Calabrese Salame & Wildflower Honey

MARGHERITA | 26

Pomodoro, Di Stefano Fior di Latte, Basil & Olive Oil

PROSCIUTTO | 30

Pomodoro, Di Stefano Fior di Latte, Basil, Arugula & Prosciutto

FIRST OF THE SEASON | 30

Heirloom Tomatoes, Sicilian Oregano, Fleur de Sel, Straciatella & Fresh Seasonal Herbs

PASTE FATTE IN CASA

ADD Bianco "Italy" or Nero Pregiato to any dish | mkt price

GEMELLI | 45

Twisted Pasta, Sausage, Salsa Rossa, Chile, Crispy Prosciutto & Micro Cilantro

POMODORO | 26

Spaghetti, Blended Combination of Three Italian Tomato Varieties, Fresh Basil & EVOO

LA NOSTRA BOLOGNESE | 40

Tagliolini, Braised Ragu & Parmigiano

RAGU DI GAMBERI | 38

Spaghetti, Chopped Shrimp, Pachino, Crustacean Brodo, Parsley & Lemon Zest

DOLCI

TIRAMISU | 16

HOMEMADE GELATO e SORBETTO | 16

Ask your server for selections

YUZU PANNA COTTA | 16

AFFOGATO | 18

TORTA NOCCIOLE E CIOCCOLATO | 18

ORANGE OLIVE OIL CAKE | 18

ALLERGY WARNING:

Kitchen operations share cooking and preparation areas. Cross contact with foods may occur. We are unable to guarantee specific menu items would not come in cross-contact with allergens.

Consuming raw or undercooked meats and shellfish can increase your risk of foodborne illness.

Modifications and substitutions are politely declined

A service charge of 20% will be added to parties of 6 or more.