

DINNER

START

Meatballs 14

Wild boar, morel mushroom demi-cream, mushroom ragoût, focaccia Add spaghetti 6

Arancini 10

Risotto balls, wild mushroom, mozzarella, truffle aioli

Calamari Steak ^{GF} 14

Grilled calamari, caper, roasted garlic, spicy pomodoro, olive

Fried Eggplant ^{GF} 14

Pan-fried, breaded, mozzarella, tomato, caper basil oil, balsamic reduction

Crab Cakes 15

Crab, prawn, jalapeno, red pepper, arugula, grainy mustard aioli

Carpaccio ^{GF} 16

Beef, truffle aioli, arugula, waffle-cut fried potato

Antipasto Platter 16

Italian cured meats & cheeses, bruschetta, pickled beets, crostini, fig jam, charred jalapeno artichoke salad, house marinated olives

SALAD

Caesar ^{GF} 10

Romaine lettuce, focaccia crouton, parmigiano-reggiano

Beet & Kale ^{GF} 12

Kale, beet, butter lettuce, pumpkin seed, goat cheese, champagne vinaigrette

Caprese ^{GF} 14

Tomatoes, mozzarella, basil, olive oil, balsamic



WOOD STONE PIZZA

Margherita 14

Mozzarella, basil, tomatoes, parmigiano-reggiano

Prosciutto 18

Parmigiano-reggiano, prosciutto, mozzarella, arugula, tomato sauce

Mushroom 17

Wild mushroom, cauliflower purée, fontina, fried sage, truffle oil

Duck & Fig 18

Smoked duck, fig jam, crispy pancetta, asiago, apple, spinach

Italian Sausage & Egg 17

Spicy Italian sausage, ricotta, braised garlic, arugula, charred onions, oven-baked egg

PASTA

Fettuccine ^{GF} 24

Prawn, scallop, white wine, tomato sauce

Linguine ^{GF} 20

Carbonara, guanciale, poached egg, salsa verde

Spaghetti ^{GF} 20

Bolognese, spicy sausage, beef, veal, portobello mushroom

For Nonno ^{GF} 18

Lots of spice, garlic, chicken, Italian parsley, tomato, black bean, olive oil, spaghetti

Gnocchi ^{GF} 20

Eggplant, broccolini, tomato, chickpea, cipollini onion, artichoke, roasted lemon

MAIN

Lamb ^{GF} 34

Chicago-style double-cut chop, fig demi-glace, crisp gnocchi, brussel sprout

Duck ^{GF} 28

Oven-roasted breast, Frangelico reduction, polenta, cauliflower purée, sautéed kale

Lingcod ^{GF} 30

Pan-seared, bagna càuda, spaghetti aglio e olio, broccolini, tomato, salsa verde

Steak ^{GF}

Ribeye (10 oz, AAA certified Angus) truffle butter, mashed potato, mushroom, asparagus 38

Tenderloin (6 oz, AAA certified Angus) caramelized onion, balsamic reduction, mashed potato, mushroom, asparagus 40
Marinated Hanger (8 oz) arugula, fries 28

SHARE

Focaccia Bread 3

House-baked, rosemary, oregano, rock salt, olive oil

Cauliflower 8

Seasoned, deep fried, parmigiano-reggiano

Polenta Fries 8

Spicy pomodoro sauce

Brussel Sprouts 8

Seasoned, deep-fried, crispy pancetta

Vegetarian and vegan menu available. GF indicates gluten-free option available. Please ask your server.

Parties of 8 or more people are subject to an 18% gratuity.