

DINNER

START

Meatballs 15

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

Arancini 12

risotto balls, wild mushroom, mozzarella, truffle aioli

Calamari Steak ^{GF} 14

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

Fried Eggplant ^V 14

breaded, mozzarella, tomato, arugula, caper basil oil, balsamic reduction

Crab Cakes ^{GF} 16

crab, prawn, jalapeño, red pepper, arugula, grainy mustard aioli

Carpaccio ^{GF} 16

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

Antipasto Platter 16

Italian cured meat & cheese, bruschetta, pickled beet, crostini, fig jam, charred jalapeño artichoke salad, house marinated olive

Soup 8

butternut squash, crème fraiche, crispy kale

SALAD

Caesar ^V 11

romaine lettuce, focaccia crouton, parmigiano-reggiano

Beet & Kale ^{GF V} 12

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

Caprese ^{GF V} 14

tomato, mozzarella, basil, olive oil, balsamic



PIZZA

Margherita ^V 15

mozzarella, basil, tomato, parmigiano-reggiano

Prosciutto 18

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

Mushroom 18

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

Duck & Fig 18

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

Modern Italian 18

roasted game hen, capicola, braised garlic alfredo, sweet onion, smoked caciocavallo, arugula pine nut pesto

PASTA

Fettuccine 24

prawn, scallop, white wine, tomato sauce

Linguine 20

carbonara, guanciale, poached egg, salsa verde

Spaghetti 20

bolognese, spicy sausage, beef, veal, portobello mushroom

For Nonno 20

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

Gnocchi ^V 20

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

Vongole 21

linguine, fresh clam, shallot, butter, garlic, chili flakes, Italian parsley, white wine

MAIN

Lamb 38

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

Duck ^{GF} 32

oven-roasted breast, Frangelico reduction, mashed potato, cauliflower purée, sautéed spinach

Lingcod 32

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

Semi-boned Cornish Game Hen 33

red nugget potato, braised garlic, cipollini onion, olive, charred lemon, broccolini

Steak ^{GF}

Ribeye (10 oz, AAA certified Angus) truffle butter, mashed potato, mushroom, asparagus 42

Tenderloin (6 oz, AAA certified Angus) caramelized onion, balsamic reduction, mashed potato, mushroom, asparagus 42

Gluten-free pasta available

SHARE

Cauliflower ^{GF V} 9

seasoned, deep fried, parmigiano-reggiano

Polenta Fries ^{GF} 9

spicy pomodoro sauce

Brussel Sprouts ^{GF} 9

seasoned, deep-fried, crisp pancetta

V = Vegetarian GF = Gluten-free Gluten-free pasta available

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

The consumption of raw food poses an increased risk of foodborne illness.