

DINNER

START

Meatballs 16

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

Arancini 14

risotto balls, wild mushroom, mozzarella, truffle aioli

Calamari Steak^{GF} 15

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

Fried Eggplant^V 14

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

Crab Cakes^{GF} 17

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

Carpaccio^{GF} 16

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

Antipasto Platter 18

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 12

romaine lettuce, focaccia crouton, parmigiano-reggiano

Beet & Kale^{GF V} 14

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

Caprese^{GF V} 15

tomato, mozzarella, basil, olive oil, balsamic

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



PIZZA

Margherita^V 15

mozzarella, basil, tomato, parmigiano-reggiano
*Add Prosciutto 6

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 20

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

Rustic Italian 20

wild boar meatball, caramelized onion, mushroom,
ricotta, gorgonzola

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 22

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

MAIN

Lamb 40

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

Duck^{GF} 33

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

Lingcod 34

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

Semi-deboned Cornish Game Hen 36

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 44

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

*Substitute vegetables for starch 4

SHARE

Cauliflower^{GF V} 10

seasoned, deep fried, parmigiano-reggiano

Polenta Fries^{GF} 10

spicy pomodoro sauce

Brussel Sprouts^{GF} 10

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.