

DINNER

START

Wild Boar 16

meatballs, morel mushroom, portobello mushroom, demi-cream, focaccia

Arancini 14

risotto balls, mushroom, mozzarella, truffle aioli, fried sage

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 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, house-marinated olive

Soup 8

seasonal

SALAD

Caesar 12

focaccia crouton, parmigiano-reggiano, house-made dressing
*Choice of Romaine or Kale

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

Mushroom 18

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

*Add Prosciutto to any pizza 6

PASTA

Meatballs 25

wild boar, spaghetti, morel mushroom, portobello mushroom, demi-cream, parmesan, arugula, truffle oil

Fettuccine 25

prawn, scallop, white wine, tomato sauce

Rigatoni 22

spicy Italian sausage, broccolini, oven-dried tomato, red wine cream sauce

Spaghetti 20

bolognese, spicy sausage, beef, veal, portobello mushroom

Bistecca 26

beef tenderloin, heirloom tomato, shallot, garlic, chili flake, arugula, olive oil, tomato sauce, rigatoni

For Nonno 20

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

Gnocchi ^V 20

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

Vongole 23

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

MAIN

Lamb 40

double-cut chop, fig demi-glace, brussel sprout, cream sauce gnocchi

Duck ^{GF} 34

oven-roasted breast, Frangelico reduction, smoked gouda potato purée, cauliflower purée, sautéed spinach, pine nuts

Market Fish M/P

please ask server for details

Semi-boned Cornish Game Hen 36

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

STEAK

Ribeye (10 oz, AAA certified Angus) ^{GF} 45

truffle butter, smoked gouda potato purée, mushroom, asparagus

Tenderloin (6 oz, AAA certified Angus) ^{GF} 42

chicago-style, served medium, smoked gouda potato purée, mushroom, asparagus, cherry demi-glace

Veal T-Bone (9 oz, bone-in) 33

parsley, lemon, olive oil, chili flakes, fries, arugula salad

*Add Prawns 6

*Substitute vegetables for starch 4

SHARE

Fritters 10

chickpea, fennel seed, cauliflower, grainy mustard, smoked paprika garlic aioli

Warm Olives 8

house-marinated, Italian herbs & spices

Polenta Fries 10

spicy pomodoro sauce

Brussel Sprouts 10

deep-fried, crisp pancetta

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

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