

ANTIPASTI

- {L}** MUSHROOM & SPINACH SOUP {7.5}
gnocchi parisienne
- POLPETTE {13.5}
housemade meatballs and sugo
- CASTELVETRANO OLIVES {6.5}
house-cured specialty
- {D}** ARTICHOKE & SQUASH FRITTELLE {12.5}
lemon-yogurt aioli
- BURRATA & HEIRLOOM TOMATO {15.5}
olive oil, basil, black pepper

SANDWICHES

- {L}** PASTRAMI SANDWICH {16.5}
'brooklyn cured' pastrami, roasted peppers & pickled vegetable, fontina cheese
- {L}** GRILLED CHICKEN SANDWICH {14.5}
avocado, caramelized onions, calabrian pepper mayo
- {L}** BURRATA CAPRESE SANDWICH {15.5}
heirloom tomato, basil pesto
- {L}** BRISKET BLEND BURGER (GRASS-FED) {16.5}
fontina cheese, lettuce, pickled vegetables, fries

L - Lunch only 12pm - 4:30pm
D - Dinner only 5pm - 10pm

Delivery Hours

Mon-Fri 12pm - 10pm | Sat 5pm - 10pm

INSALATE

- TUSCAN KALE {14.5}
brussels sprouts, agrodolce currants, walnuts, pecorino di fossa, lemon juice, organic olive oil
 - ESCAROLE & ENDIVE {12.5}
parmigiano, lemon breadcrumbs, crispy capers, anchovy green goddess dressing
 - ARUGULA SALAD {13.5}
avocado, oranges, gorgonzola pistachios, prosecco vinaigrette
- Add to any salad above:
roasted chicken breast {4.5} | strip steak {6.5} | atlantic salmon fillet {6.5}

- {L}** STEAK TAGLIATA SALAD {19.5}
arugula, potatoes, parmigiano
- {L}** COBB SALAD {16.5}
market greens, chicken breast, tomatoes, avocado, smoked bacon, egg, gorgonzola, herb vinaigrette
- {L}** ROASTED CHICKEN CAESAR {15.5}
gem lettuces, croutons, oven-roasted tomatoes, parmigiano, original caesar dressing

PIATTI

- {D}** ROASTED FARM CHICKEN {23.5}
green & yellow beans
- POLLO AL BASILICO {22.5}
roasted tomato, basil, escarole
- GRILLED WILD SALMON {27.5}
spinach, gigante beans, lemon-olive oil broth
- {D}** STRIP STEAK TAGLIATA, arugula, potatoes {28.5}

CONTORNI

- VERDURE DEL GIORNO {7.5}
- SAUTÉED SPINACH {7.5}
garlic, olive oil, lemon

PIZZA {BRICK OVEN}

SPINACH {16.5}
housemade ricotta, grana padano, garlic, meyer lemon, extra virgin olive oil

MORTADELLA {16.5}
parmigiano, fresno peppers, pistachios, olive oil, fior di latte mozzarella

MARGARITA {14.5}
fresh mozzarella, san marzano tomato, basil

QUATTRO FORMAGGI {16.5}
mozzarella, grana, fontina, gorgonzola, caramelized onions

Toppings:

castelvetro olives {2.5} | arugula {3} | mushrooms {3.5}
roasted onions {2.5} | meatballs {4} | smoked prosciutto {4}

PASTA {HOUSEMADE}

BUCATINI all'amatriciana {18.5}
san marzano tomatoes, guanciale, pepper flakes, grana padano

PAPPARDELLE {22.5}
braised leg of lamb, tomato, parmigiano

SPAGHETTI aglio e olio {17.5}
garlic, olive oil, scallions, chiles

CRESTE DI GALLO con salsiccia {21.5}
italian sausage, spinach, tomato, pangrattato

CASARECCE BOLOGNESE {19.5}
veal bolognese, grana padano

- {D}** TAGLIATELLE NERO {22.5}
squid ink pasta, shrimp & cuttlefish, calabrian peppers, lemon breadcrumbs