

ANTIPASTI

- POLPETTE {13.5}
housemade meatballs and sugo
- MUSHROOM ARANCINI {12.5}
salsa rossa
- BURRATA & HEIRLOOM TOMATO {16.5}
basil olive oil, black pepper
- GRILLED OCTOPUS {17.5}
fingerling potatoes, jalepeño
- SPINACH & MUSHROOM SOUP {7.5}
gnocchi parisienne
- CRAB CAKES {14.5}
peekytoe & blue crab, calabrian pepper aioli

INSALATE

- TUSCAN KALE SALAD {14.5}
purple cabbage, agrodolce currants, walnuts, grana, lemon olive oil
- ARUGULA SALAD {13.5}
avocado, oranges, gorgonzola, pistachios, prosecco vinaigrette
- ADD TO ABOVE SALADS:
CHICKEN BREAST {4.5} STEAK {6.5} GRILLED SALMON {6.5}
- COBB SALAD {17.5}
market greens, chicken breast, tomato, avocado, smoked bacon, egg, gorgonzola, white balsamic vinaigrette
- STEAK TAGLIATA SALAD {19.5}
arugula, parmigiano, fries
- ROASTED CHICKEN CAESAR {16.5}
gem lettuces, croutons, oven-roasted tomatoes, parmigiano

BRICK OVEN PIZZA

- MARGARITA {15.5}
san marzano tomatoes, fresh mozzarella, basil
- QUATTRO FORMAGGI {16.5}
mozzarella, grana, fontina, gorgonzola, caramelized onions
- MORTADELLA {SALAMI} {16.5}
parmigiano, fresno peppers, pistachios, fior di latte mozzarella
- SPINACH {16.5}
ricotta, grana padano, garlic, preserved lemon, olive oil
- HEN-OF-THE-WOODS MUSHROOM {17.5}
taleggio cheese, red pepper flakes, arugula

BREAD & TULIPS

{PANE} {TULIPANI}

THE PERFECT LUNCH

SOUP & SANDWICH {16.5}

soup + choice of sandwich:
Pastrami, Chicken, or Caprese

SALAD & PIZZA {17.5}

little gem lettuces + choice of brick oven pizza:
Margarita, Quattro Formaggi, Mortadella,
Spinach & Ricotta, or Hen-of-the-Woods Mushroom

THREE COURSE PRIX-FIXE LUNCH {29}

CHOICE OF PRIMI

TUSCAN KALE SALAD
BURRATA & HEIRLOOM TOMATO
POLPETTE
CRAB CAKES

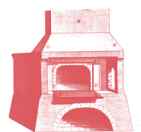
CHOICE OF SECONDI

CASARECCE BOLOGNESE
RIGATONI AL FUNGHI
STEAK TAGLIATA
DUCK MEATLOAF

CHOICE OF DOLCI

CHOCOLATE & HAZELNUT
TIRAMISU

fig. a



PASTA

- BUCATINI {ALL'AMATRICIANA} {19.5}
san marzano tomatoes, guanciale, pepper flakes, grana padano
- PAPPARDELLE {24.5}
spiced, braised leg of lamb, tomato, parmigiano
- SPAGHETTI {AGLIO E OLIO} {18.5}
garlic, olive oil, chiles, scallions, breadcrumbs
- CASARECCE BOLOGNESE {21.5}
veal bolognese, grana padano
- RIGATONI {AI FUNGHI} {19.5}
porcini & crimini ragu, ricotta salata



FETTUCCINE {ALLA GRAPPA CARBONARA} {19.5}
speck, green peas, parmigiano

CRESTE DI GALLO {CON SALSICCIA} {22.5}
'brooklyn cured' italian sausage, rapini pesto, pangrattato

SANDWICHES & PIATTI

BURRATA CAPRESE SANDWICH {15.5}
heirloom tomato, basil pesto

PASTRAMI SANDWICH {16.5}
'brooklyn cured' pastrami, roasted peppers & pickled vegetables, fontina

GRILLED CHICKEN SANDWICH {15.5}
avocado, caramelized onions, calabrian pepper aioli

BRISKET BLEND BURGER {16.5}
fontina cheese, lettuce, pickled vegetables, french fries

GRILLED SALMON {28.5}
spinach, gigante beans, lemon-olive oil broth

DUCK MEATLOAF {23.5}
braised red cabbage, smoked cherry demi-glaze