

## ANTIPASTI

- {L}** MUSHROOM & SPINACH SOUP {7.5}  
gnocchi parisienne
- POLPETTE {14.5}  
housemade meatballs and sugo
- CASTELVETRANO OLIVES {6.5}  
house-cured specialty
- {D}** FRIED ARTICHOKE {14.5}  
lemon-yogurt sauce
- BURRATA & HEIRLOOM TOMATO {16.5}  
olive oil, basil, black pepper
- CRAB CAKES {14.5}  
peekytoe & blue crab, calabrian pepper aioli

## SANDWICHES

- {L}** PASTRAMI SANDWICH {16.5}  
'brooklyn cured' pastrami, roasted peppers & pickled vegetable, fontina cheese
- {L}** GRILLED CHICKEN SANDWICH {15.5}  
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 {15.5}  
purple cabbage, agrodolce currants, walnuts, grana, lemon juice, organic olive oil
- ARUGULA SALAD {14.5}  
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 {17.5}  
market greens, chicken breast, tomatoes, avocado, smoked bacon, egg, gorgonzola, herb vinaigrette
- {L}** ROASTED CHICKEN CAESAR {16.5}  
gem lettuces, croutons, oven-roasted tomatoes, parmigiano, original caesar dressing

## PIZZA {BRICK OVEN}

- SPINACH {17.5}  
housemade ricotta, grana padano, garlic, preserved lemon, olive oil
- {L}** MORTADELLA {16.5}  
parmigiano, fresno peppers, pistachios, olive oil, fior di latte mozzarella
- MARGARITA {15.5}  
fresh mozzarella, san marzano tomato, basil
- QUATTRO FORMAGGI {17.5}  
mozzarella, grana, fontina, gorgonzola, caramelized onions

### Toppings:

castelvetrano olives {2.5} | mushrooms {3.5}  
roasted onions {2.5} | meatballs {4} | smoked prosciutto {4}

## PASTA {HOUSEMADE}

- BUCATINI all'amatriciana {19.5}  
san marzano tomatoes, guanciale, pepper flakes, grana padano
- PAPPARDELLE {24.5}  
braised leg of lamb, tomato, parmigiano
- SPAGHETTI aglio e olio {18.5}  
garlic, olive oil, scallions, chiles
- CRESTE DI GALLO con salsiccia {22.5}  
italian sausage, rapini pesto, pangrattato
- CASARECCE BOLOGNESE {21.5}  
veal bolognese, grana padano
- {D}** SQUID INK LINGUINE {23.5}  
blue crab, calabrian peppers, lemon zest
- RIGATONI {AI FUNGHI} {19.5}  
porcini & crimini ragu, ricotta salata

## PIATTI

- {D}** ROASTED FARM CHICKEN {23.5}  
green & yellow beans
- SEARED SEA SCALLOPS {29.5}  
asparagus, pancetta vinaigrette
- GRILLED WILD SALMON {28.5}  
spinach, gigante beans, lemon-olive oil broth

## CONTORNI

- SAUTÉED SPINACH {7.5}  
garlic, olive oil, lemon
- BROCCOLI RABE {8.5}  
red pepper flakes, garlic