

ANTIPASTI

POLPETTE {14.5}

housemade meatballs and sugo

MUSHROOM ARANCINI {13.5}

salsa rossa

BURRATA & HEIRLOOM TOMATO {16.5}

basil olive oil, black pepper

GRILLED OCTOPUS {18.5}

fava & gigante beans

SPINACH & MUSHROOM SOUP {7.5}

gnocchi parisienne

CRAB CAKES {15.5}

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

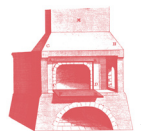
CHOICE OF SECONDI

CASARECCE BOLOGNESE
RIGATONI AL FUNGHI
STEAK TAGLIATA
DUCK RAGU LASAGNA

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

Gluten-free penne available with all of the above

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 RAGU LASAGNA {19.5}

fresh pasta layers, duck ragu, ricotta

