

# Antipasti

## **FILONE DI BRUSCHETTA | 16**

HOMEMADE MINI BAGUETTE, GARLIC BUTTER, TOMATO BASIL BRUSCHETTA

## **COSTINE DI ESPRESSO | 21**

BRAISED BABY BACK RIBS LIGHTLY SMOKED FOR FOUR HOURS

## **CAVOLFIORE ARROSTO | 18**

CAULIFLOWER DUSTED WITH RICE FLOUR, PARMESAN, TRUFFLE OIL, SERVED WITH APRICOT CHILI AIOLI

## **POLPETTINE | 19**

GROUND VEAL, TOMATO SAUCE, PARMIGIANO SHAVINGS, TOASTED CROSTINI

## **SUPPLI | 18**

RICE AND POTATO CROQUETTES, PECORINO, BLACK PEPPER SERVED WITH GARLIC AIOLI

## **BURRATINA | 28**

PROSCIUTTO, HEIRLOOM TOMATO, BASIL, OLIVE OIL, DOP BURRATA

## **CALAMARI FRITTI | 19 (ADD SHRIMP 10)**

SEMOLINA DUSTED CALAMARI, LEMON, PUTTANESCA SAUCE

# Insalate

## **INSALATA DI CAVOLO RICCIO | 19**

BABY KALE, PECORINO DRESSING, POACHED PEAR, CANDIED WALNUTS, CRISPY PROSCIUTTO

## **RUCOLA FRESCA | 20**

ARUGULA, ROASTED BUTTERNUT SQUASH, PECANS, GRATED FETA

## **CASTELLO | 17**

HERITAGE GREENS, CANDIED WALNUTS, HYDRATED CRANBERRIES, BALSAMIC VINAIGRETTE

## **CAESAR | 18 [ADD CRISP PROSCIUTTO 5]**

CRISP ROMAINE, CROUTONS, PARMIGIANO SHAVINGS, CREAMY DRESSING

### **ADD ONS:**

**CHICKEN BREAST 15 | CALLIPO TUNA 10 | SHRIMP 12**



**TORTELLONI | 29**

HOUSE MADE RICOTTA, BURRATA FILLED, TOSSED WITH BUTTERNUT SQUASH PUREE, TOASTED HAZELNUT

**MEZZE MANICHE CARBONARA | 27**

GUANCIALE, WHISKED EGG YOLKS WITH PARMIGIANO, CRACKED BLACK PEPPER

**PENNE AFFUMICATO | 28**

SMOKED SALMON SIMMERED IN A ROSE SAUCE WITH A DASH OF CREAM

**GNOCCHI CARTOCCIO | 25**

GNOCCHI TOSSED IN CHERRY TOMATOES, GARLIC, BASIL, PARMESAN WRAPPED IN PARCHMENT

**PAPPARDELLE | 30**

PASTA WITH BRAISED SHORT RIB RAGU TOPPED WITH SHAVED PARMESAN

**LINGUINE ARAGOSTA | 38**

BUTTER BASTED LOBSTER TAIL, SHRIMP, CHERRY TOMATOES, ROASTED GARLIC, BRANDY ROSE SAUCE

**RISOTTO AL CAVOFIORE ARROSTO | 28**

ROASTED CAULIFLOWER, OYSTER MUSHROOM, SAGE, CULTURED BUTTER, GRATED PARMESAN



**BISTECCA FLAT IRON | 45**

GRILLED AND SLICED, TOPPED WITH PEPPERCORN DEMI, TRUFFLE PARMESAN FRIES AND VEGETABLE

**POLLO ALLA CACCIATORE | 32**

OVEN ROAST CHICKEN WITH ONIONS, PEPPERS, GREEN OLIVES, VEGETABLES  
SERVED WITH MASCARPONE INFUSED SOFT POLENTA

**CAVOLFIORETTI SALTATE | 28**

PAN SEARED CAULIFLOWER STEAK, VEGAN DEMI GLAZE WITH POTATOES AND CRISPY MUSHROOMS

**COSTINE DI MANZO BRASATE | 48**

FOUR HOUR BRAISED SHORT RIB SERVED WITH SPIRAL SWEET POTATO MASH AND VEGETABLE

**BACCALA STUFATO | 36**

SALTED COD WITH ONIONS, PEPPERS AND SAN MARZANO TOMATOES SERVED WITH ROASTED POTATO

# Pizza

Our dough is crafted using premium 00 wheat flour imported directly from Naples and naturally leavened with an ancient sourdough recipe that undergoes a slow fermentation process.

## *Al Pomodoro*

### **REGINELLA | 19**

TOMATO SAUCE, MOZZARELLA

### **JOJO'S | 23**

TOMATO SAUCE, MOZZARELLA, SOPPRESSATA, ROASTED PEPPERS, BLACK OLIVES

### **MARIA'S | 24**

TOMATO SAUCE, MOZZARELLA, PEPPERONI, MUSHROOM, ROASTED PEPPERS

## *Bianca*

### **AL SALMONE | 26**

OLIVE OIL, MOZZARELLA, BRUSCHETTA, SMOKED SALMON

### **FUNGI | 23**

MOZZARELLA, PESTO, MUSHROOMS

### **SAMANTHA'S | 25**

MOZZARELLA ARUGULA, SHAVED PROSCIUTTO, SLIVERS OF PARMIGIANO

**"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"**