

CICCHETTI

CHARCUTERIE – house mustard, giardiniera, blackberry rum jam, house bread, imported Italian cheeses, three cured meats 20

P.E.I. MUSSELS – garlic, shallot, charred and shaved fennel, limoncello and brown butter broth, house bread 14

PIZZA ROLLS – house dough, spinach, mushrooms, fresh mozzarella, sauce tomate 10

ARANCINI – fried risotto ball, stuffed with house bacon and provolone, house pineapple jam 8

SHRIMP AND SAUSAGE – house Italian sausage, shrimp, white wine cream sauce, chilis, house bread 10

INSALATA

HOUSE – artisan greens, tomatoes, cucumbers, pickled onion, croutons, parmesan 8

CAESAR – romaine, olive tapenade, Caesar dressing, silver side anchovies, soft boiled egg, shaved parmesan, breadcrumbs 10

BEET- roasted red beet, pickled yellow beets, shaved Chioggia beets, artisan greens, gorgonzola, olive oil, balsamic, cracked black pepper 9

RISOTTO

SEAFOOD – shrimp, scallops, spinach, garlic, parmesan, piquillo pepper puree 22

FRIED RICE – citrus confit pork belly, ginger, garlic, shallot, peas, house kimchi, soy egg, sesame seeds, scallions 20

SMOKED LAMB – lamb breast guanciale, black garlic and caramelized onion puree, broccoli, mascarpone 23

MUSHROOM BOMB – mushroom stock, truffle oil, cremini, oyster, and porcini, scallion, parsley-lemon ricotta 19

CHICKEN PESTO – smoked chicken and sundried tomato sausage, basil and pepita seed pesto, arugula, citrus vinaigrette 21

PIZZA

MUSHROOM – provolone, roasted cremini+ oyster mushrooms, parmesan, mozzarella, truffled ricotta 17

PEPPERONI – pickled red onion, garlic butter crust, smoked sauce tomate, red pepper flakes, shaved parmesan, lemon zest 18

PESTO CHICKEN – grilled chicken, basil pesto, cherry tomatoes, mozzarella, parmesan 17

MARGHERITA - fior de latte, sauce tomate, basil, olive oil, pecorino 16

ENTRATA

CHICKEN MARSALA – grilled chicken breast, roasted mushrooms, house cheese ravioli, marsala 17

RICOTTA GNOCCHI – roasted mushrooms, spinach, house sausage, fennel tomato sauce 18

SHORTRIB RAVIOLI – butter parmesan sauce, roasted mushrooms, balsamic, secrets 18

FAROE ISLAND SALMON – herb crusted and pan seared, balsamic, seasonal vegetable 24

SEAFOOD PASTA – house linguini, uni and white wine cream, mussels, scallops, shrimp, lemon zest 27

PORK LOIN – sweet potato puree, pickled apple chutney, foie gras-seared brussel sprouts 22

QUAIL – stuffed with wild rice, red cabbage agrodolce, wrangler sauce 24

BOLOGNESE – house tagliatelle, slow-braised meat, kalamata olives, whipped ricotta 19

SWEETS

WHEAT BREAD PUDDING – peach cobbler, house cinnamon ice cream, micro greens, peach chip 9

HOT CHOCOLATE AND COOKIES – hot chocolate, pumpkin spice cookies, house mallow 9

POTS DE CRÈME AND DOUGHNUTS - zeppoli, semi sweet chocolate, rum, caramel, whipped cream 9