



PRIMI

BROCCOLI RABE 8*

SHAVED GARLIC, CHILI FLAKES, OLIVE OIL

PATATE 8*

CRISPY TRUFFLE FINGERLING POTATOES,
GRANA PADANO, SEA SALT

BRUSCHETTA 8

GRILLED BREAD, BAKED SOPPRESSATA,
CHICKPEA SPREAD, SALSA VERDE

BEETS 12*

LEMON & THYME MARINATED BEETS,
GORGONZOLA, HAZELNUTS, BEET TOPS

FETTUNTA 6

GRILLED BREAD, OLIVE OIL

POLPETTE 10

GRASS-FED BEEF, PORK, AND VEAL MEATBALLS,
POMODORO SAUCE, BASIL

ARANCINI 9

CHEF'S DAILY SELECTION OF RISOTTO FRITTERS

FICHI E PROSCIUTTO 12*

SMOKED PROSCIUTTO, DRIED MISSION FIGS,
HUMBOLDT FOG CHEESE, WALNUTS, FIG PUREE

POLPO 14*

SPANISH KING OCTOPUS, FENNEL, CRISPY
FINGERLING POTATOES, ALEPPO LEMON PEPPER AIOLI

CALAMARI 13*

SAUTEED POINT JUDITH CALAMARI, GARLIC, JALAPEÑOS,
SPICED PEPTAS, POMODORO, GRILLED BREAD

P.E.I. MUSSELS 14*

SMOKED PROSCIUTTO, FENNEL, JALAPEÑOS,
PERONI BRODO, GRILLED BREAD

FORMAGGIO 18*

CHEF'S SELECTION OF ARTISANAL CHEESES,
ACCOMPANIMENTS, CROSTINI

PIATTO MISTO 26*

MIXED SELECTION OF CURED MEATS AND CHEESES,
ACCOMPANIMENTS, CROSTINI

ZUPPA MP*

PLEASE ASK YOUR SERVER FOR THE SOUP OF THE DAY

INSALATI

ADD CHICKEN 6 | ADD SALMON 8 | ADD STEAK 8

VERDE 10*

LOCAL MIXED GREENS, SWEET GEM, SHALLOTS, GRAPE TOMATOES,
MIXED OLIVES, GOAT CHEESE, GREEN TOMATO VINAIGRETTE

CAVOLO 12*

KALE, FRIED CHICKPEAS, GOLDEN RAISINS,
BLUE-CHEESE, CREAMY APPLE VINAIGRETTE

RICCIA 12*

ITALIAN FRISEE, GRILLED PEAR, CANDIED WALNUTS,
SMOKED MOZZARELLA, HONEY AND BROWN BUTTER VINAIGRETTE

PASTA

*ALL PASTAS MADE BY HAND IN HOUSE

SPAGHETTI ALLA CHITARRA 16*

CACIO E PEPE, GRANA PADANO, WHITE WINE SAUCE

GARGANELLI 18*

KING SPANISH OCTOPUS, SMOKED PROSCIUTTO, TOASTED WALNUTS

TAGLIATELLE 19*

VEAL, BEEF, & PORK BOLOGNESE, WHIPPED RICOTTA

RAVIOLO 20

VEAL "PARMIGIANO", POMODORO SAUCE, MOZZARELLA,
RICOTTA FONDUTA

SECONDI

POLLO ARROSOTO 25*

ROASTED HALF CHICKEN, CRISPY PANCETTA &
QUINOA STUFFED ACORN SQUASH

SALMONE 22*

BAY OF FUNDY SALMON, ITALIAN GREEN BEANS,
RUTABAGA PUREE, APPLE, FENNEL

BISTECCA 26*

GRILLED HANGER STEAK, SCALLOPED POTATOES, BROCCOLI RABE

BRAISED SHORT RIB 25

SIX-HOUR BRAISED SHORT RIB, WILD MUSHROOM
RISOTTO, MONTEPULCIANO DEMI

MIALE ALLA GRIGLIA 25*

16-OZ GRILLED BONE-IN PORK CHOP, CELERY-ROOT PUREE,
SMASHED FINGERLING POTATOES, MARSALA DEMI

PIZZA NAPOLETANA

MARINARA 11

CRUSHED SAN MARZANO TOMATOES, GARLIC CONFIT, BASIL
(NO CHEESE)

MARGHERITA D.O.P. 14

BUFFALO MOZZARELLA, PECORINO, SAN MARZANO SUGO, BASIL

VOLTURNO 17

PROSCIUTTO DI PARMA, BUFFALO MOZZARELLA,
PARMIGIANO, ARUGULA, SAN MARZANO SUGO

AMORE DI SALUMI 19

BERKSHIRE PORK SAUSAGE, SOPPRESSATA, CAPOCOLLA,
PROSCIUTTO DI PARMA, MOZZARELLA, SAN MARZANO SUGO

POLPETTE 17

BEEF, PORK, AND VEAL MEATBALLS, CREAMY RICOTTA,
MOZZARELLA, SAN MARZANO SUGO

CAPOCOLLA 18

SPICY CAPOCOLLA, CALABRIAN CAPONATA PASTE,
MOZZARELLA, HONEY, HAZELNUTS

CALABRESE 16

BERKSHIRE PORK SAUSAGE, MOZZARELLA,
CHERRY TOMATOES, SCALLIONS, CREMA

BURRATA 18

CREAMY FILLED MOZZARELLA, RADICCHIO,
ARUGULA, TAGGIASCA OLIVES, BASIL, GARLIC OIL

FUNGHI 16

WILD MUSHROOMS, GOAT CHEESE, MOZZARELLA,
ARUGULA, TRUFFLE CREMA, OLIVE OIL

VONGOLE 17

LITTLENECK CLAMS, SMOKED PROSCIUTTO,
MOZZARELLA, LEMON, RICOTTA, GARLIC

BIANCA 17

FRIED EGG, RICOTTA, MOZZARELLA, GARLIC CONFIT,
CARAMELIZED ONIONS, SCALLIONS

PISTACHIO 17

BERKSHIRE PORK SAUSAGE, PISTACHIO PESTO,
MOZZARELLA FRESCA, PECORINO ROMANO

CAPRI 15

CHERRY TOMATOES, GARLIC OIL, MOZZARELLA, BASIL

FIOR DI LATTE 14

SAN MARZANO SUGO, MOZZARELLA, PECORINO

ADD TOPPINGS - \$3 EACH

ANCHOVIES, ARUGULA, BACON, BUFFALO MOZZARELLA, CAPOCOLLA, CARAMELIZED ONIONS, CHERRY TOMATO, FRIED EGG, FUNGHI, GOAT CHEESE,
MEATBALLS, MOZZARELLA, OLIVES, PROSCIUTTO, RED ONION, RICOTTA, ROASTED GARLIC, ROASTED RED PEPPER, SAUSAGE, SOPPRESSATA

*INDICATES AN ITEM THAT IS OR CAN BE MADE GLUTEN FREE

--CONSUMING RAW OR UNCOOKED FOODS MAY INCREASE THE CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS--
--PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES--