

VOLTURNO

PRIMI

PIATTO MISTO 26*

MIXED SELECTION OF CURED MEATS AND CHEESES,
ACCOMPANIMENTS, GRILLED BREAD

FORMAGGIO 19*

CHEF'S SELECTION OF ARTISANAL CHEESES,
ACCOMPANIMENTS, GRILLED BREAD

TOMATO BRUSCHETTA 8

BUFFALO MOZZARELLA, MARINATED TOMATOES, CAPERS,
SHALLOTS, RED PEPPERS, GREEN OLIVES

ROASTED BEETS 12*

FRIED BUFFALO CHEESE, FUJI APPLES,
PARSNIP, PROSECCO VINAIGRETTE

HOUSE-MADE RICOTTA 7

GARLIC RUBBED GRILLED BREAD, HERB OLIVE OIL

POLPETTE 10

GRASS-FED BEEF, PORK, AND VEAL MEATBALLS,
SAN MARZANO SUGO, BASIL, PARMIGIANO

ARANCINI 9

CHEF'S DAILY SELECTION OF RISOTTO FRITTERS

PATATE 8*

CRISPY FINGERLING POTATOES,
PECORINO ROMANO, HERB OLIVE OIL

POLPO 14*

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

ZUPPA 8*

PLEASE ASK YOUR SERVER FOR THE SOUP OF THE DAY

PANELLE 9*

SALSA VERDE, PECORINO, FRIED CHICKPEAS

CALAMARI 16*

SAUTEED POINT JUDITH CALAMARI, GARLIC,
FRESNO CHILES, POMODORO, GRILLED BREAD

BURRATA 14*

SEASONAL GRILLED VEGETABLES, BAGNA CAUDA,
EXTRA VIRGIN OLIVE OIL, BALSAMICO

PIZZA NAPOLETANA

MARINARA 11

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

MARGHERITA D.O.P. 15

BUFFALO MOZZARELLA, PECORINO, SAN MARZANO SUGO, BASIL

VOLTURNO 17

PROSCIUTTO DI PARMA, BUFFALO MOZZARELLA,
PARMIGIANO, ARUGULA, 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

LEMONE 16

SLICED LEMON, SMOKED MOZZARELLA, SHAVED FENNEL
BASIL, PECORINO, EXTRA VIRGIN OLIVE OIL

CALABRESE 16

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

INSALATI

ADD CHICKEN 6 | ADD SALMON 9 | ADD PANELLE 7

SWEET GEM 10*

SWEET GEM LETTUCE, WATERMELON RADISHES,
SHAVED FENNEL, RED ONION, LEMON VINAIGRETTE

RICCIA 12*

ITALIAN FRISEE, GRILLED PEAR, CANDIED WALNUTS,
SCAMORZA CHEESE, HONEY AND BROWN BUTTER VINAIGRETTE

PASTA

*ALL PASTAS MADE BY HAND IN HOUSE

PAPPARDELLE VERDE 21*

ROCK SHRIMP, GUANCIALE, PICKLED FRESNO, MINT

DOPPIO RAVIOLO 19

SHORT RIB, POTATO PUREE, HORSERADISH BUTTER,
BONE MARROW PANGRATTATO

TAGLIATELLE 19*

VEAL, BEEF, & PORK BOLOGNESE, WHIPPED RICOTTA

TORCHIO 17*

ROOT VEGETABLE RAGU, SHAVED BEETS AND CARROTS,
PARSLEY PESTO, PARMIGIANO

SECONDI

BRICK CHICKEN 24*

HALF CHICKEN, SEASONAL VEGETABLES,
CAPER SHALLOT BROWN BUTTER

SALMON 22*

BAY OF FUNDY SALMON, CORN SUCCOTASH,
BLUEBERRY AGRODOLCE

30-DAY DRY AGED RIB EYE 38*

ROASTED FORAGED MUSHROOMS, POMME PUREE,
SALSA VERDE

BRAISED SHORT RIB 25

MAPLE GLAZE, KOBOCHA SQUASH RISOTTO,
FRIED SAGE

SEAFOOD BRODETTO 24*

CLAMS, MUSSELS, CALAMARI, ROCK SHRIMP,
TARRAGON, PARSLEY, TOMATO SAFFRON SUGO

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,
CARMELIZED ONIONS, SCALLIONS

PISTACHIO 17

BERKSHIRE PORK SAUSAGE, PISTACHIO PESTO,
MOZZARELLA, PECORINO ROMANO

CAPRI 16

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, CARMELIZED 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 MY INCREASE THE CHANCE OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS--

--PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES--