

PRIMI

PIATTO MISTO 26*
MIXED SELECTION OF CURED MEATS AND CHEESES,
ACCOMPANIMENTS, GRILLED BREAD

TOMATO BRUSCHETTA 8
MOZZARELLA, MARINATED TOMATOES, CAPERS,
SHALLOTS, RED PEPPERS, GREEN OLIVES

HOUSE-MADE RICOTTA 7
GRILLED LOCAL 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

SICILIAN PATATE 8*
CRISPY FINGERLING POTATOES,
SICILIAN SPICES, SEA SALT

BURRATA 14*
SEASONAL GRILLED VEGETABLES, BAGNA CAUDA,
EXTRA VIRGIN OLIVE OIL, BALSAMICO

POLPO 14*
SPANISH KING OCTOPUS, FENNEL,
CRISPY FINGERLING POTATOES, ALEPPO AIOLI

INSALATE

ADD CHICKEN 6 | ADD SHRIMP 6 | ADD SALMON 9
VERDE 10*

LOCAL MIXED GREENS, SHALLOTS, TOMATO, OLIVES,
GOAT CHEESE, GREEN TOMATO VINAIGRETTE

RICCIA 12*
ITALIAN FRISEE, GRILLED PEAR, CANDIED WALNUTS,
SMOKED MOZZARELLA, HONEY AND BROWN BUTTER VINAIGRETTE

PIZZA NAPOLETANA

MARINARA 11
CRUSHED SAN MARZANO TOMATOES, GARLIC CONFIT, BASIL
(NO CHEESE)

MARGHERITA 15
MOZZARELLA, PECORINO, SAN MARZANO SUGO, BASIL

VOLTURNO 17
PROSCIUTTO DI PARMA, MOZZARELLA,
PARMIGIANO, ARUGULA, SAN MARZANO SUGO

POLPETTE 17
BEEF, PORK, AND VEAL MEATBALLS, RICOTTA,
MOZZARELLA, SAN MARZANO SUGO

CAPOCOLLA 18
SPICY CAPOCOLLA, CALABRIAN CAPONATA PASTE,
MOZZARELLA, HONEY, HAZELNUTS

LEMONE 16
MEYER LEMON, MIMOLETT CHEESE, SMOKED MOZZARELLA,
RED ONION, BASIL, EXTRA VIRGIN OLIVE OIL

ADD TOPPINGS - \$3 EACH

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

VOLTURNO

PASTA

*ALL PASTAS MADE BY HAND IN HOUSE

PAPPARDELLE VERDE 21*
SHRIMP, GUANCIALE, PICKLED FRESNO, MINT

DOPPIO RAVIOLO 19
SHORT RIB, POTATO PUREE, HORSERADISH BUTTER,
BONE MARROW PANGRATTATO

TAGLIATELLE 18*
VEAL, BEEF, BUFFALO, & PORK BOLOGNESE, WHIPPED RICOTTA

CARBONARA 17*~
EGG, GUANCIALE, PECORINO, PARMIGIANO
QUAIL EGG YOLK, CRACKED PEPPERCORN

SECONDI

12OZ HANGER STEAK 28*~
48-HOUR HOUSE MARINADE, PICKLED RED ONION,
HORSERADISH POTATO MASH

BRICK CHICKEN 24*~
HALF CHICKEN, SEASONAL VEGETABLES,
CAPER SHALLOT BROWN BUTTER

SALMON 22*~
BAY OF FUNDY SALMON, CORN SUCCOTASH,
BLUEBERRY AGRODOLCE

BRAISED SHORT RIB 25
KABOCHA SQUASH RISOTTO, FRIED SAGE, JUS

BURRATA 18

CHILLED BURRATA, ARUGULA, RADICCHIO,
TAGGIASCA OLIVES, BASIL, GARLIC OIL

FUNGHI 16

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

VONGOLE 17

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

BIANCA 17

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

PISTACHIO 17

PORK SAUSAGE, PISTACHIO PESTO,
MOZZARELLA, PECORINO ROMANO

CAPRI 16

CHERRY TOMATOES, GARLIC OIL, MOZZARELLA, BASIL