

## STARTERS

Gazpacho 9

Fried Artichokes \*\* 11

Lemon garlic aioli, lemon powder

Eggplant Parmigiana Bites \* 10

Eggplant, parmigiano reggiano, tomato sugo

Fried Calamari 12

Italian Salsa Verde

Seared Octopus 16

Chickpea & almond puree N'duja

Crispy chickpeas

## SALADS

Spring Herb\* 12

Fresh spring herbs, shaved pecorino, asparagus, radish, lemon vinaigrette

Sweet Baby Gem 12

Crunchy filone, fire roasted red pepper, tarragon vinaigrette

Vine Ripe Tomato 10

Pesto, red onion, pumpkin seeds

Tuscan Kale \* 14

Black Quinoa, carrots, parmigiano reggiano, fried onion, lemon vinaigrette

## FROM OUR DELICATESSEN

### SMALL PLATES

Italian cured olives 6 \*\*

Giardiniera 6 \*\*

White anchovies 8

Bruschetta tre vie 10

Toasted baguette w/ tomato & basil, goat cheese w/ truffle oil & honey, & prosciutto w/ parmigiano reggiano

Pizimonio 9 \*\*

Grape tomato, celery, carrot, fennel, asparagus, olive oil w/ balsamic vinaigrette & pesto dipping sauce.

Anitpasta 14

Prosciutto, salumi, bocconcini, parmesan reggiano, artichoke, pickled eggplant, boquerones, pesto

Burrata 13 \*

Vine ripe tomato, pickled eggplant, olive & basil oil, balsamic reduction

-Add Prosciutto \$3

### SALUMI/CHEESE

Chef's selection 28

Mustard, jam, pickled vegetables

Individual choice 6

#### Salumi

Soppresata picante

Soppresate Dolce

'Nduja

Mortadella

Prosciutto di Parma 16 month

Prosciutto di cotto

Speck

Lardo

Pancetta

Bresoala

#### Formaggio

Parmigiano Reggiano

Fresh Mozzarella

Buratta

Bocconcini

Taleggio

Pecorino Romano

Pecorino Toscano

Gorgonzola

Asiago Fresco

Montasio

**PIZZA**

Made with our naturally leavened Anson Mills pizza flour

**Margherita \* 16**

Mozzarella di bufala, basil, tomato

**Salsiccia 17**

Pork sausage, burnt scallions, salsa bianca, parmigiano

**Funghi\* 16**

Oyster mushroom, asiago, red onion, garlic oil, thyme

**Farinata \*\* 17**

Chickpea, kale ragu, smoked tomato

**Pizza Toppings**

Prosciutto di Parma + 3	Arugula + 2
Mushrooms + 2	Olives + 2
Soppressata dolce + 3	Anchovy + 2
Calabrian chilies + 3	Parmigiano Reggiano + 1

**PASTA**

**Cacio e Pepe 16**

Parmigiano reggiano, pecorino romano, cracked black pepper

**Penne con salsiccia 15**

Pork Sausage, scallion, crispy N'duja, parmigiano reggiano

**Tagliatelle Pomodoro \*15**

Tomato sugo, basil

**Wild Mushroom Risotto 16**

White truffle oil

**MAINS**

**Grassfed Burger 14**

Fried onions, focaccia bun, ketchup  
fried potatoes or cole slaw

-Add Gorgonzola \$3

-Add Taleggio \$3

-Add Mozzarella \$3

**La Pera Bros. Half Chicken 25**

Spring onion, maitake mushroom,  
grilled asparagus

**Lombatello Steak 25**

Hangar Steak, Fried Potatoes, Field Greens

**Roasted Branzino 28**

Grilled greens

**Cotoletta Alla Milanese 26**

Breaded veal cutlet, arugula salad, parmigiano shavings

**FRUTTI DI MARE**

**Oysters: West Coast - East Coast**

1/2 dz 18

dz 32

**Marinated Prince Edward Island Mussels 18**

Lovage, cilantro, basil tomato vinaigrette

**Lobster salad 24**

Spicy basil lemon mayo

Radicchio, watercress, carrot salad

Lovage dressing

**SIDES**

**Wood Oven Mushrooms\*\* 8**

Lemon, Herbs

**Crispy Potatoes \* 6**

Salsa verde

MOST INGREDIENTS CAN BE  
PURCHASED AT OUR DELICCATESSEN

\* vegetarian, \*\* vegan - please inform your servers of any allergies - for parties of 6 or more suggested gratuity 20%