

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, foccacia 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%