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## APPETIZERS

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### DUCK MEATBALLS (2 pc)

Whipped ricotta, black currant mostarda 12

### LUMP CRAB FRITTERS (3 pc)

Scallion, corn, serrano,  
saffron + crab remoulade 18

### SAN PELLEGRINO SHRIMP TEMPURA (6 pc)

Crisp, hand-battered jumbo shrimp, pickled  
peppers, lemon aioli, Pomodoro 16

### PROSCIUTTO E BURRATA

Prosciutto-wrapped burrata, marinated butter  
beans, balsamic glaze, pickled shallot,  
grilled focaccia 15

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## SALADS

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### GRILLED ROMAINE CAESAR

Heart of romaine, house breadcrumbs,  
pecorino Romano, toasted pumpkin seeds 10

### ITALIAN CHOPPED SALAD (GF)

Boston bibb, radicchio, pepperoni, fresh mozzarella,  
red onion, pickled peppers, Castelvetrano olives,  
crisp chickpeas, house Italian dressing 12

#### ADDITIONS:

(5) Grilled Gulf Shrimp 12

(2) Sea Scallops 14

4 oz Verlasso Salmon 14

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## WOOD FIRED STARTERS

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### ARTICHOKE DIP (V)

Artichoke hearts, caramelized shallot,  
parmesan herb flatbread 11

### 4-CHEESE POLENTA GRATIN (V, GF)

Creamy discs of polenta layered with mozzarella,  
mascarpone, parmigiana, and pecorino cheese,  
served with heirloom tomato confit 12

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## WOOD-FIRED PIZZAS

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### NONNA MARIA (V)

San Marzano tomato sauce, fresh mozzarella,  
pecorino, fresh basil 14

### NO RESPECT

Mozzarella, pepperoni, white onion, tomato sauce,  
oregano, truffle oil 16

### FIG + PIG

5-cheese, taleggio, smoked guanciale,  
house-made mission fig jam,  
caramelized onion, fresh arugula 17

### PETTY CASH

5-cheeses, house sausage, Spanish chorizo,  
pickled peppers, gorgonzola, tomato sauce 16

### VERDE (V)

House pesto base, baby spinach, shaved  
asparagus, ricotta, fresh mozzarella 15

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## SIDES

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### BRUSSELS SPROUTS 11

Pickled Shallots, Saba vinegar

### GARLICY SPINACH 7

Garlic, olive oil

### GRILLED ASPARAGUS 8

Pecorino Romano

### CRISPY TUSCAN POTATOES 6

Fresh Herbs, pecorino



V – Vegetarian  
GF – Gluten-Free

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## PASTA

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### PESTO PRIMAVERA (V)

Seasonal vegetables tossed with hand-made rigatoni, house pesto, cream, and goat cheese. 22

### MUSHROOM TRIFOLATA (V)

King Trumpet, Hen-of-the-Woods, and Shiitake mushrooms, simmered in velvety garlic cream with black truffle papperdelle pasta, peas, and asparagus. Topped with black truffle shavings. 26

### CACIO E PEPE (V)

A simple Roman classic. House-made pici pasta tossed with pecorino Romano and Bourbon Barrel Foods smoked black pepper. 18

### DOUBLE BACON CARBONARA

Smoked guanciale bacon, Broadbent hickory smoked bacon, pecorino Romano, smoked black pepper, egg yolk, pici pasta. 21

### SPAGHETTI & MEATBALLS

Our famous meatballs (3) with hand-made spaghetti and San Marzano pomodoro. 23

### RAGU ALLA BOLOGNESE

Slow-stewed tomatoes, beef, pork, lamb, and pancetta tossed with house-made Rigatoni pasta and ricotta salata. 24

### LASAGNA

Seven layers of house-made pasta and ragu alla Bolognese spiked with house sausage and ricotta. 25

### ADDITIONS:

(5) GRILLED SHRIMP 12      (2) SEA SCALLOPS 14

4 oz SALMON 14      ITALIAN SAUSAGE 9

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## ENTREES

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### BAKED SEAFOOD IMPERIAL

Maine sea scallop, Gulf shrimp, lump crab, Maine lobster, fresh fish, house-made pasta, seafood broth. 38

### VERLASSO SALMON (GF)

Crab risotto, sun-dried tomato, asparagus tips, beurre blanc. 32

### HALIBUT AL CARTOCCIO

Fresh-caught Halibut, steamed in a paper parcel, served table-side with fingerling potatoes, Spanish chorizo, spinach, and garbanzo beans. Finished with brown butter soubise. MKT

### LOCAL HALF CHICKEN (GF)

Citrus-Brined Riverside farms pasture-raised organic chicken, baby heirloom carrots, fingerling potatoes, balsamic glaze. 28

### NEW ZEALAND LAMB LOLLIPOPS (GF)

Grass-Fed, pasture raised lamb marinated in our pepperoni spice creamy polenta, garlic-chili broccolini, Chianti glaze. 38

### SOUS VIDE 8-oz FILET MIGNON (GF)

Crispy Tuscan potatoes, grilled asparagus, bordelaise. 56

Kitchen Split charge for pasta \$5, main entrée \$10

Consuming raw or undercooked meats, poultry, seafood, dairy and eggs may increase risk of foodborne illness.