

Ben Notess Chef de Cuisine

Rob Rice Executive Chef

Tarek Hamada General Manager

A N T I P A S T I**ARTICHOKE DIP** (V)Soft-baked flat bread 11⁵⁰**LUMP CRAB FRITTERS**Saffron, serrano, pickled shallots, remoulade 15⁷⁵**ZUCCHINI FRITTI** (V)Basil aioli 6⁵⁰**CRISPY SHRIMP**Battered Gulf shrimp, honey-chili-garlic sauce 14⁵⁰**ROASTED EGGPLANT** (V, GF)Fennel, olives, pepita pesto rosso, yogurt, fresh mozzarella, chickpea crepe 7⁵⁰**CAPRESE** (V, GF)Local heirloom tomatoes, burrata, house pesto, pickled shallot, EVOO 10⁷⁵**TORTELLINI AL PROSCIUTTO**Hand-made swimming in grana Padano DOP broth 14⁵⁰**RAVIOLI**Butternut squash, fermented chili, tomato, cream 16⁵⁰**DUCK MEATBALLS**Lemon, mint, whipped ricotta, black currant mostarda 12⁵⁰**V E R D U R E****SIMPLY GREENS** (V, GF)Charred lemon vinaigrette, carved grana Padano, basil oil 6⁵⁰**GRILLED CAESAR**Pecorino romano DOP, house breadcrumbs, toasted pumpkin seeds 8⁵⁰**P I Z Z E** *using our signature dough***NONNA MARIA** (V)San Marzano pomodoro DOP, fresh mozzarella, basil, pecorino romano DOP 14⁵⁰**“NO RESPECT”**San Marzano pomodoro DOP, pepperoni, onion, fresh mozzarella, fresh oregano, truffle oil 15⁵⁰**“PIG + FIG”**Mission fig jam, smoked guanciale, caramelized onion, taleggio, fresh arugula, grana Padano 16⁵⁰**PETTY CASH**San Marzano pomodoro DOP, house sausage, mozzarella, gorgonzola, pickled peppers, onion 15⁵⁰

Carry-out/ Dine-in Dinner Menu
Available 4-9PM Daily

V – vegetarian
VG – vegan
GF – gluten-free

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.

P A S T A C L A S S I C O <i>fatto in casa</i>		
RAGU ALLA BOLOGNESE Beef, pork, lamb, pancetta, tomato		23 ⁵⁰
CACIO E PEPE (V) Pecorino romano, Bourbon Barrel Foods smoked black pepper		16 ⁵⁰
LASAGNA AL FORNO Bolognese, house sausage, ricotta, mozzarella, pecorino romano		24 ⁵⁰
TRADITIONAL SPAGHETTI & MEATBALLS Hand-made pasta, San Marzano DOP pomodoro, grana Padano DOP parmigiana		21 ⁵⁰
CARBONARA Benton's bacon, smoked guanciale, egg yolk, chicharrones		19 ⁵⁰
PASTA MARSALA Beef tenderloin tips, wild mushrooms, fresh peas, pappardelle, sunny-side egg		27 ⁵⁰
PESTO PRIMAVERA (V) Zucchini, squash, peas, asparagus, spinach, goat cheese, house pesto, cream		17 ⁵⁰
S T E A K + C H O P S + C H I C K E N		
SOUS VIDE FILET MIGNON (GF) 8-oz center-cut, Tuscan potatoes, asparagus		42 ⁵⁰
GRILLED HANGER STEAK (GF) Ricotta gnocchi, wild mushrooms, marsala cream sauce		29 ⁵⁰
WAGYU BEEF RIBEYE (GF) Blackhawk Farms 16-oz upper two-thirds choice seared over hot coals		68 ⁵⁰
BONE-IN TOMAHAWK RIBEYE (GF) Blackhawk Farms 16-oz upper two-thirds choice seared over hot coals		59 ⁵⁰
DOUBLE-CUT VEAL CHOP (GF) Milanese or Parmigiana style (grilled or breaded)		49 ⁵⁰
BONE-IN BERKSHIRE PORK CHOP (GF) 16-oz, double-cut chop from Berkwood Farms (IA); with pickled cabbage and apple mostarda	32 ⁵⁰	
PAN-ROASTED HALF-CHICKEN Riverside Farms (Sulfur, KY) Black truffle mac 'n cheese, grilled asparagus, aged balsamic reduction		29 ⁵⁰
STEAK SAUCES OPTIONS: Bordelaise 3 Truffle Butter 4 Chimichurri Salsa 2		
F R U T T I D I M A R E		
BAKED SEAFOOD IMPERIAL Gulf shrimp, lobster, u-10 scallop, fresh fish, blue crab, seafood broth, pasta		39 ⁵⁰
WHOLE GRILLED BRANZINO Citrus-stuffed, roasted tomato-farro risotto, brussels sprouts, prosecco-mostarda sauce		32 ⁵⁰
PACIFIC HALIBUT (GF) 8-oz fillet, pan-seared, sautéed fingerling potatoes, chickpeas, spinach, Spanish chorizo, Almond-mint gremolata		38 ⁵⁰
S I D E S		
PASTA OLIO 5	TRUFFLE MAC N CHEESE 8	MEATBALLS 6
BRUSSELS SPROUTS 8	RICOTTA GNOCCHI 8 <small>With wild mushrooms & marsala cream</small>	TUSCAN FRIES 4