



ANTIPASTI

- GARLIC BREAD \$4**
- TODAY’S STRACIATELLA \$10**
roasted grapes, saba, almonds, grilled italian loaf
- ANTIPASTO BOARD \$17**
selection of artisanal cured meats & cheeses,
roasted vegetables, italian olives, grissini & foccacia
- B+V+P MEATBALLS * \$10**
soft polenta, san marzano gravy, fontina
- HEAD ON SHRIMP SCAMPI \$14**
garlic, rosemary cannellini beans, arugula, lemon
- ROASTED FIG BRUSCHETTA \$9**
gorganzola dolce, celery hearts & leaves, hazelnuts
- CLAMS CASINO \$11**
bacon bread crumbs, roasted bone marrow, lemon aioli
- ZUCCHINI ZEPPOLI \$9**
charred eggplant puree, sesame, yogurt
- PEPPERONI MARINARA MUSSELS \$12**
spicy calabrian chiles, garlic, long hots, artisanal pepperoni
- “HOT LITTLE ITALIAN” \$9**
fiorella’s hot fennel sausage slider,
pickled pepper relish, sharp provolone



MACARONI

- POTATO GNOCCHI \$13**
charred lola tomato sauce, local greens,
smoked ricotta salata
- LINGUINE VONGOLE \$15**
virginia cherrystone clams, cured pork cheek,
garlic, white wine, pecorino
- SPAGHETTI & MEATBALLS * \$14**
B+V+P fontina stuffed meatballs,
nonna’s sunday gravy, parmesan
- BUTTERNUT SQUASH LASAGNA \$15**
spinach,maitake mushroom, san marzanos,
buffalo mozzarella, caputo bros ricotta
- CAVATELLI NERO \$12**
two minute calamari, blistered baby tomatoes,
broccoli rabe, pickled fresno chile, mint
- NONNI’S STUFFED SHELL \$15**
sheep milk ricotta, roasted celery root stuffing,
lamb neck gravy, mint pesto



PARM & BRACIOLE

- EGGPLANT PARMIAGIANA \$12**
japanese eggplant, thai basil pesto, marinara, burrata
- PORK BRACIOLE MARINARA \$14**
fiorellas sweet fennel & sharp stuffed braciole,
long cooked rabe, pancetta



PESCI & CARNI

- GRILLED SWORDFISH OREGANATA \$22**
braised leek, sundried tomato fregola, oregano
- LEMON CHICKEN “AL MATONE” \$24**
½ lancaster chicken seared “under a brick”, lemon,
garlic, oregano, grilled baby artichokes, crispy fingerlings
- BONE IN SIRLOIN, AGED 21 DAYS \$32**
porcini rub, roasted marrow bone, 12yr old balsamic,
arugula & parmesan salad

INSALATE

- ESCAROLE \$9**
bartlett pear, young pecorino, walnuts,
zesty italian dressing
- GRILLED LITTLE GEM CAESAR \$10**
parmesan, white anchovies, crispy polenta
- SHAVED SALAD \$8**
fennel, celery root, brussel sprouts,
olive oil, lemon, parsley, locatelli



CONTORNI

- MUSHROOMS & POLENTA \$8**
wild mushrooms, sage brown butter, soft
taleggio polenta
- CAULIFLOWER “STEAK” PICCATA \$9**
pickled raisins, capers,
lemon breadcrumbs
- CREAMED ESCAROLE \$7**
parsnip cream, thyme, cippolinis
- CRISPY SMASHED FINGERLINGS \$6**
salsa verde, anchovy, sea salt
- BREAD & OLIVE OIL \$3**
sarcone’s seeded, potato-rosemary
focaccia, olive oil, sea salt

MARCIE TURNEY Executive Chef
AARON SHEPPARD Chef de Cuisine

20% gratuity added to parties of 5 or more

