



fall 2014  
dinner menu

## ANTIPASTI

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- agrodolce calamari** hot & sweet peppers, gaeta olives, sundried tomatoes 16  
**prosciutto san daniele** aged 20 months 18  
**zuppetta** scallops, shrimp, calamari, mussels, tomato stew 16  
**bruschetta** heirloom tomatoes, evoo, basil, parmigiano reggiano 10  
**polpette della mamma maria** meatballs, swiss chard, parmigiano reggiano 9  
**calamari fritti** fried squid, aioli 13  
**insalata frutti di mare** italian poached seafood salad 17  
**cozze** mussels, borlotti beans, tomato broth, crostone 14

## INSALATA

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- mista** local greens, radish, tomatoes, house vinaigrette 9  
**fresca** local greens, marcona almonds, goat cheese, tomatoes, house vinaigrette 12  
add shrimp 3, chicken 6, salmon 6  
**arugula** grilled shrimp, calamari, charred corn, evoo, lemon 20

## AFFETTATI E FORMAGGI

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### MOZZERIA BAR

- 6 oz mozzarella di bufala** 15  
**4 oz burrata di bufala** 15  
add  
heirloom tomatoes 4  
pickled eggplant 4  
prosciutto san daniele 6  
fig spread, marcona almonds 5  
white anchovies 6  
imported olives 6

### SALUMI

- one 9 / two 14 / three 18  
**speck** lightly smoked prosciutto  
**bresaola** air dried beef  
**coppa** cured pork neck  
**soppressata** cured pork sausage

### FORMAGGI

- one 9 / two 14 / three 18  
**parmigiano reggiano** cow, hard  
**pecorino di fossa** sheep, hard  
**sottocenere** sheep, semi-soft  
**caciocavallo** cow, semi-soft  
**buffalo's milk ricotta** semi-soft  
**piave** cow, hard

### ASSAGGI DI SALUMI & FORMAGGI

- tasting of artisan cured meats + cheeses accompanied with condiments 25

## PRIMI

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- tortiglioni** bolognese ragu, ricotta di bufala 19  
**paccheri** braised oxtail, mushrooms, panna 19  
**squid ink tagliolini** prawns, squid, jumbo lump crab, pomodorini 24  
**bucatini all' amatriciana** guanciale, pomodorini, pecorino di fossa 18  
**pappardelle** duck ragu, porcini mushrooms, prosciutto 23  
**linguine** mussels, peperoncini, evoo 18

## SECONDI

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- scallops** speck wrapped day boat scallops, carrot puree, broccoli rabe, shaved asparagus 28  
**polletto** french cut chicken, mushrooms, kale, marsala reduction 24  
**salmon** roasted scottish salmon, orange fig glaze, asparagus, fingerling potatoes 26  
**stracotto** sangiovese braised short ribs, parsnip puree, swiss chard 29

## CONTORNI

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- pasta e fagioli** gragnano pasta, borlotti beans, parmigiano rind 8  
**broccoli rabe** evoo, garlic, peperoncini, lemon 9 + sausage 6  
**roasted cauliflower** pecorino 8  
**truffle fries** aioli 7  
**asparagus** evoo, thyme 8

## LE PIZZE NAPOLETANE

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*all pizzas are 12", 100% handmade wood-fired pizza, naturally leavened dough*

- margherita** san marzano tomatoes, mozzarella di bufala, basil, evoo 15  
**marinara** piennolo cherry tomatoes, oregano, basil, evoo 13  
**margherita dop** piennolo cherry tomatoes, mozzarella di bufala, basil, evoo 18  
**arugula & prosciutto** with 4 stuffings - ricotta, eggplant, mushrooms, soppressata 18  
**quattro formaggi** fior di latte, caciocavallo, ricotta di bufala, pecorino, corbarino tomatoes 17  
**blossom** mozzarella di bufala, piennolo cherry tomatoes, squash blossom, ricotta di bufala 21  
**guancia** red onion marmalade, smoked mozzarella di bufala, guanciale 17  
**mais** roasted corn, baby heirloom tomatoes, speck, fior di latte 16  
**zucca** organic butternut squash, burrata, nduja 17  
**salsiccia** tomato confit, eggplant puree, sausage, fior di latte 16  
**truffle** taleggio fondue, truffle oil, local mushrooms, marcona almonds, quail egg 18

*add on any pizza*

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|--------------------------|-------------------|-------------------|
| prosciutto san daniele 5 | local mushrooms 3 | soppressata 3     |
| sausage 3                | arugula 3         | white anchovies 4 |