

APPETIZERS

Garlic Bread 6

Fresh Garlic Parsley Butter

Burrata Cheese Bruschetta 11

Melted Tomatoes | Basil

Brussel Sprouts 13

Black Garlic Aioli | Chili Oil | Coppa

Meatballs 11

House Ricotta | Tomato Sauce

Crispy Pork Belly 10

Apple Butter | Arugula & Fennel Salad

Seasonal Bruschetta 11

Beets | Whipped Goat Cheese

Honey | Micro Celery

Marinated Olives 5

Calamari alla Plancha 15

Lemons | Garlic | Capers

Crispy Cauliflower 12

Herb Pesto | Lemon Aioli

Hand Breaded Calamari 15

House Made Marinara

Artichoke and Spinach Dip 11

Ciabatta Toast

Crispy Artichoke Hearts 12

Roasted Garlic-Lemon Aioli

Spiced Crispy Chick Peas 7

CHARCUTERIE

Five Selections 19

Chef's Choice | Pickled Onions | Pickled Fennel

House Made Pickles | Giardiniera

Fig Jam | Grainy Mustard | Ciabatta

MUSSELS

CHOICE OF STYLE:

Birroteca 13

White Wine Brodo | Garlic | Chiles | Croutons

Provençal 14

Tomato | Garlic | Red Pepper Flakes

Thyme | Wine | Toasted Crostini

Blue 15

Shallots | Dijon | Blue Cheese | Cream

Wine | Pancetta | Toasted Crostini

CHICKEN WINGS

8pc 11 | 12pc 16 | 16pc 21

CHOICE OF STYLE:

Garlic-Parmesan | Agro-Dolce

Sweet-Hot | Classic | Baltimore

CHOICE OF SAUCE:

Gorgonzola | Buttermilk Ranch

SALADS

Chopped 14

Romaine | Radicchio | Salume | Scallions | Feta

Kalamata Olives | Tomato | Crispy Chick Peas

Lemon-Oregano Vinaigrette | Pepperoncini

Roasted Beet 14

Burrata | Arugula | Rosemary Honey

EVOO | Toasted Almonds

House Salad 8

Romaine | Arugula | Tomato | Carrots | Red Onion

Champagne Vinaigrette | Ciabatta Croutons

Caesar 13

Ciabatta Croutons | Parmesan

No Egg Vinaigrette

Arugula 13

Pickled Fennel | Roasted Cremini Mushrooms

Parmesan | Balsamic Vinaigrette

Kale 13

Gorgonzola | Pine Nuts | Apples

Raisins | White Balsamic Vinaigrette

 = Vegetarian

 = Gluten Free

 = Contains Nuts


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

ARTISAN PIZZA

ADD-ON OPTIONS:

Duck Egg 2, Shrimp 8, Any Salumi or Sausage 5, Chicken 5, Gluten Free Crust 3

TRADITIONAL

Margherita 9/17 
Fresh Mozzarella | Basil | Melted Tomatoes
Take it Downtown with Meatballs 2/3

Duck Duck Goose 11/21
Duck Confit | Fig-Onion Jam | Fontina
Asiago | Balsamic | Duck Egg

Spicy Fennel Sausage 10/19
Fresh Mozzarella | Tomato Sauce
Mushrooms | Fresh Oregano

Puttanesca 11/21
Pancetta | Kalamata Olives | Chili Flakes
Fennel Sausage | Fontina & Asiago | Capers

Prosciutto 12/23
Fresh Mozzarella | Melted Tomatoes
Arugula & Fennel Salad

Figa 10/19
Squash | Fennel Sausage | Onions | Fontina
Asiago | Red Peppers | Balsamic Glaze



Spicy Italian 11/21
Coppa | Toscano | Calabrese | Fontina
Asiago | Chili Flakes

Spicy Mozzarella 11/21
Spicy Red Sauce | Tomatoes
Soppressata | Oregano | Honey

WHITE SAUCE

Spicy Fig Jam 10/19
Pancetta | Mushrooms | Scallions
Asiago & Fontina | Balsamic Glaze

Mushroom 11/21 
Cremini | Shiitake | Button
Roasted Garlic | Rosemary Oil

Formaggio 11/21  
Mozzarella | Asiago & Fontina | Gorgonzola
Lemon Honey | Candied Walnuts

White Sausage 11/21
Ricotta | Asiago & Fontina
Roasted Red Peppers | Kale

Figgy Piggy 12/23
Pork Belly | Asiago & Fontina | Fig Agrodolce
Pepperoncini | Roasted Red Peppers | Scallions

DINNER

Seared Salmon 22 
Red Potato and Cauliflower Hash | EVOO

14 oz New York Strip Steak 30 
Caramelized Onion Duck Fat Potatoes
Sautéed Wild Mushrooms

Crispy Half Duck 28
Fig Agrodolce | Arugula and Pickled Fennel Salad
Crispy Red Potatoes

Chicken Breast Saltimbocca 21 
Prosciutto | Sage | Spinach | Mushrooms
Marsala Sauce

PASTA & RISOTTO

Gnocchi 22
Tomato Sauce | Spinach | Pancetta | Pecorino

Handmade Pappardelle 23
Wild Boar Bolognese | Parmesan

Handmade Fettuccini 19 
Wild Mushroom Bolognese | Parmesan

Linguine Carbonara 20
Pancetta | Peas | Parmesan

Wild Mushroom Risotto 21  
Shiitake, Cremini, Oyster Mushrooms | Parmesan

Handmade Agnolotti 22
Pork, Spinach, Parmesan Filling
Lemon Sage Brown Butter

Spaghetti con Polpette 17
Marinara Sauce | Parmesan

Orecchiette 19
House Fennel Sausage | Kale | Marinara
Shaved Parmesan

Frutti di Mare 26
Clams | Shrimp | Mussels | Calamari | Linguine
Cherry Tomatoes | Shrimp Broth