

# WELCOME

## ANTIPASTI

### Focaccia 12

naturally leavened,  
served with d.o.p. olive oil flight

... add housemade ricotta  
with honey & pistachios +6

### Burrata 16

housemade with orange salt & orange  
marmalade, grilled focaccia

### Giardiniera 4

italian pickled vegetables  
...goes great with ricotta, burrata, & charcuterie!

### Marinated White Anchovies 12

tomato salad with serrano pepper,  
lemon, olive oil, italian parsley

### Roasted Italian Olives 7

citrus, herbs

### Toasted Hazelnuts 8

brown butter, rosemary, thyme

## THE COOL

### Raw Oysters\* 20

white balsamic herb mignonette

### Crudo\* MKT

seasonal selection

### Kale Crumb Salad\* 14

anchovies, parmigiano reggiano crisp, citrus  
bread crumbs, lemon anchovy dressing

### Salt-Roasted Beets 13

chilled beets, green apples, whipped  
gorgonzola mousse, toasted pistachios

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk for food borne illness. These items can be cooked to order.

## PRIMI

Parmigiano Reggiano Cheese Cloud +3 Pecorino Romano Cheese Cloud +3  
Sub Gluten-Free Pasta +3

### Calabrian Chili Pappardelle 24

calabrian chili beef ragù,  
housemade ricotta

### Spaghettoni alla Nerano 22

creamed zucchini, zucchini slices,  
pecorino romano, parsley

### Ricotta Gnocchi 23

pan fried, sautéed san marzano  
tomatoes, garlic slivers, ricotta, herbs

### Sunny Cavatelli 25

housemade pork sausage, kale, broccolini,  
sun-dried tomato cream, parmigiano reggiano

### Bucatini all'Amatriciana 24

guanciale, san marzano tomato-garlic sauce,  
pecorino romano

### Mushroom Tortelloni 26

seasonal mushrooms, truffle oil, shaved  
parmigiano reggiano, porcini cream

## INTERMEZZO

for the Table

### Infused Melon 3

priced per person

## SECONDI

### Branzino 42

whole fillet, white balsamic mignonette,  
shaved fennel, watercress

### Chicken Piccata 32

whey-brined, grilled with lemon, capers

### Oven Roasted Porchetta 35

pork belly rolled with mortadella, raisins, pistachios, served with mustarda

### Short Rib 54

braised, mixed vegetable giardiniera

### Wagyu NY Strip\* 65

housemade parmigiano reggiano  
butter, braised carrot purée

## CONTORNI

### Pesto Asparagus 14

dark hazelnut & kale pesto,  
lemon zest

### Fingerling Potatoes 12

smashed & fried, european butter,  
fried rosemary, chives

### Eggplant Rollatini 16

ricotta, pecorino romano, crispy prosciutto

### Grilled Carrots 14

whole roasted carrots,  
watercress pistou, goat cheese

### Fernet Peas 12

sautéed peas, mascarpone, mint

### Farrotto 15

creamy farro, seasonal vegetables,  
mascarpone, pecorino romano

## DOLCI

### Cannoli 14

housemade shells, vanilla cream,  
housemade ricotta  
... additional cannoli +6 each

### Chocolate Sorbet 14

homespun with orange flake salt,  
garda olive oil, tuile

### Affogato 9

shot of counter culture espresso, homespun vanilla ice cream,  
housemade vanilla bean whipped cream  
... substitute chocolate sorbet +2

### Orange Olive Oil Cake\* 15

anson mills corn flour, basil oil,  
lemon anglaise, whipped ricotta

### Tiramisù Trifle 15

espresso cake, white chocolate mousse,  
ladyfinger crumble, coffee gelée

A few of our  
favorite wines

