



MODERN ITALIAN

COLD ANTIPASTI

- MARINATED OLIVES & SPICED ALMONDS** \$11
citrus & fresh herbs
- ROASTED BEETS** \$14
whipped ricotta, pistachio beet green pesto
- SPICY CRAB & AVOCADO** \$19
gem lettuce cups, spicy mayo, crispy shallots
- AFFETATI MISTI** \$28
artisanal cured meats and cheeses
grain mustard, giardiniera, fruit mostarda

HOT ANTIPASTI

- SICILIAN ARANCINI** \$14
mozzarella, pomodoro sauce
- CHARRED SHISHITO PEPPERS** \$14
lemon-infused olive oil, grana padano
- FRITTI MISTI** \$19
calamari, zucchini, eggplant,
hot peppers, Calabrian chili aioli, marinara
- GRILLED MEDITERRANEAN OCTOPUS** \$19
spicy corn salad
- WHITE WINE STEAMED MANILA CLAMS** \$19
pancetta, fregola sarda
- MEATBALLS** \$15
housemade mix of beef & pork, pomodoro,
ricotta, evoo

CROSTINI

- SPICY EGGPLANT CAPONATA** \$15
olives, capers, raisins, tomato, chili oil,
lemon zest
- WHIPPED TRUFFLE RICOTTA** \$16
sautéed wild mushrooms & parmigiano
- GRILLED PEACH & BURRATA** \$18
Peach puree & crushed almonds

EXECUTIVE CHEF

FOSTER LUKAS

GENERAL MANAGER

JONATHAN RODRIGUEZ

** Outside food or beverage is subject to a \$30 corkage per 750ml bottle or \$5 plating fee*

** A 20% gratuity will be added to your bill for parties of six (6) or more.*

** If you have a food allergy or dietary restriction please notify your server, the manager or the chef*

SALADS

- LITTLE GEM CAESAR** \$17
anchovy, parmigiano, wave hill bread
croutons
- CHOPPED** \$17
romaine, radicchio, salami, red onion,
pepperoncini, parmigiano, cherry tomatoes,
white beans, spicy Italian vinaigrette
- WATERMELON SALAD** \$18
bufala mozzarella, basil, vincotto, hazelnut,
fennel pollen

HOUSEMADE PASTA

- EGG TAGLIATELLE** \$28
wild mushrooms, truffle & parmigiano
- SWEET CORN RAVIOLI** \$28
house cured pancetta, grape tomatoes &
parmigiano
- SPAGHETTI VONGOLE** \$35
White wine steamed manila clams, garlic &
parsley, toasted bread crumbs
- EGG PAPPARDELLE BOLOGNESE** \$28
pork & beef, grated parmigiano

ENTREES

- GRILLED FILLET OF BRANZINO** \$36
saffron rice, sugar snap peas, salsa verde
- SEARED FAROE ISLAND SALMON** \$36
zucchini "noodles", basil & pine nut pesto,
tomato jam
- CHICKEN MILANESE** \$26
arugula salad, tomatoes, red onion
- ROAST HALF CHICKEN** \$34
fingerling potatoes, heirloom carrots,
marsala mushroom glaze
- DRY AGED 16 oz NY STRIP** \$56
parmigiano & herb polenta fries,
sautéed spinach, balsamic glazed shallots

SIDES

- SAUTEED SPINACH** \$10
- ROASTED FINGERLING POTATOES** \$10
- SAUTEED WILD MUSHROOMS** \$10
- SPICY CORN SALAD** \$10
- POLENTA FRIES** \$10