

## Bread

<b>Sea Salt Focaccia</b>	5
<i>Rosemary, Extra Virgin Olive Oil, Aceto Balsamico, Crushed Black Pepper</i>	

## Sharable Plates

<b>Citrus Roasted Olives</b> GF, V, N	7
<i>Red Peppers, Marcona Almonds</i>	
<b>Bruschetta</b>	15
<i>Compressed Melon, Prosciutto, Stracciatella, Lemon Oil, Balsamic Glaze</i>	
<b>Chargrilled Octopus</b> GF	19
<i>Olives, Parmesan Crisp, Gremolata, Piperade Sauce</i>	
<b>Meatballs</b>	18
<i>Mascarpone Polenta, Tomato, Basil, Parmesan, Fresh Herbs</i>	
<b>Tuna Crudo</b> GF, N	21
<i>Castelvetrano Olives, Capers, Meyer Lemon, Pistachios, Pear</i>	
<b>Antipasto</b> N	39
<i>Cured Meats, Artisanal Cheeses, Fruit Jam, Almonds, Pickled Vegetables</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% discretionary gratuity will be added to parties of six (6) or more.

Additional ingredients may be a part of certain dishes, please share any dietary restrictions with your server prior to ordering.

GF-Gluten Free | SF-Shellfish | N-Nuts | V-Vegetarian | VG-Vegan

# Salads

**Ricotta & Fig** <sup>GF</sup> 16  
*Grapes, Prosciutto, Mixed Lettuces,  
White Balsamic Dressing*

**Roasted Beets** <sup>V, N</sup> 16  
*Arugula, Goat Cheese, Pistachios,  
Basil, Lemon Vinaigrette*

**House Greens** 18  
*Romaine, Radicchio, Bocconcini, Parmesan,  
Pepperoncini, Salami, Cherry Tomatoes,  
Black Olives, Croutons, Red Wine Vinaigrette*

**Caprese** <sup>V, GF, N</sup> 18  
*Local Heirloom Tomato, Mozzarella,  
Basil Pesto, Aceto Balsamico*

## Pizzas Cauliflower crust (GF) is available on request

**Classic Cheese** <sup>V</sup> 22  
*San Marzano Tomatoes, Mozzarella*

**Fig & Gorgonzola** <sup>V, N</sup> 24  
*Fresh Rosemary, Local Honey, Crushed Pistachios*

**Arugula & Prosciutto** 24  
*San Marzano Tomatoes, Mozzarella, Parmesan*

**Calabrese** 24  
*Calabrian Chili Salami, San Marzano Sauce,  
Mozzarella, Fresh Basil, Pecorino*

**Ricotta & Black Truffle** <sup>V</sup> 26  
*Wild Mushrooms, Con it Garlic,  
Chives, Cream Sauce*

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## Fresh Pasta

**Spaghetti** 26 | 14  
*Meatballs, Tésoro Red Sauce, Pecorino Romano*

**Fettucine v** 29 | 16  
*Wild Mushrooms, Chives, Truffle Cream*

**Rigatoni** 29 | 16  
*Braised Short Rib, Basil, Stracciatella,  
Tésoro Red Sauce*

**Orecchiette** 27 | 15  
*Italian Sausage, Tómató, Garlic, Spinach,  
Parmesan, Parsley, Red Chili*

## Meats & Fish

**Pan-Seared Chilean Sea Bass N** 55  
*Citrus-Saffron Braised Fennel, Tómató,  
Basil, Pesto*

**Wild Salmon** 39  
*Zucchini & Tómató Fregola, Black Olives,  
Basil, Parmesan Air*

**Prime Striploin N** 64  
*Eggplant Caponata, Rosso Demi-Glace*

**Chicken Marsala** 37  
*Wild Mushrooms, Provolone, Spinach,  
Marsala Wine Sauce*

**Veal Chop Parmigiana** 62  
*Caramelized Mozzarella, Pepperoni Pomodoro*

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## Side Dishes 12

### **Chef's Seasonal Risotto** v

*Parmesan, Butter*

### **Truffle Smashed Potatoes** v

*Chives, Black Truffle Crema*

### **Steamed Asparagus** v

*Lemon & Basil Oil, Smoked Pecorino*

### **Brussels Sprouts** n

*Bacon, Basil, Parmesan, Pine Nuts,  
Mint Pesto*

## Desserts 11

### **Tiramisu**

*Coffee Crémieux, Lady Finger Biscuit,  
Mascarpone*

### **Pistachio Pain De Gêne** n

*Chocolate Mousse*

### **Profiterole**

*Vanilla Ice Cream, Brandy,  
Strawberry Confit, Vanilla Foam*

### **Siracusa Lemon Tart**

*Shortbread, Orange Blossom – Maple Blueberries*

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