

FROMAGE

- Manchego 10
Firm, Unpasteurized, Raw Sheep's Milk
 - Parmigiano Reggiano 10
Hard, Unpasteurized Cow's Milk
Aged 24 months
 - Murcia Al Vino 9
Semi Soft, Pasteurized, Goat's Milk,
Soaked in Red Wine
 - Cabrales 10
Firm, Unpasteurized Cow's Milk
Blue Cheese from Northern Spain
 - Pierre Robert 10
Pasteurized, Triple Crème Soft Cow's Milk
 - Beemster Aged Gouda XO 11
Hard, Pasteurized, Cow's Milk
Aged 18 months
- Selection of Three Cheeses 28**

CHARCUTERIE & SALUMI

- Pâté Campagne 11
Classic Country Style Pâté
 - Tuscan Pâté 10
Soft Chicken Liver Mousse
 - Duck Rillettes 12
Shredded Duck Confit
with Pink Peppercorn and Thyme
 - Jamón Serrano 10
Spanish cured ham that is firmer
and has less fat
than its Italian counterparts.
 - Prosciutto di Parma 11
Salt-cured aged ham from Parma, Italy.
A hint of nutty flavor from the
Parmigiano Reggiano used in the pig's diet
- Consuming raw or undercooked meats may increase your risk of foodborne illness.

- Speck 12
Black pepper rubbed and smoked prosciutto.
 - Finochietta 11
A Tuscan-style Salume seasoned with
fennel that is full of flavor.
 - Chorizo Secco 11
Dried Berkshire pork sausage seasoned
with smoked paprika, garlic and hot pepper.
 - Saucisson Sec 10
Dry cured peppery garlic French sausage.
 - Sopressata Picante 12
A coarsely ground, dry-cured spicy
sausage made with lean pork meat,
pork fat and delicious spices.
- Selection of Three Cured Meats
or Charcuterie 29**

APPETIZERS & SMALL PLATES

- Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8
- Green Tomato Milanese,
Marinated Burrata and Tomato Vinaigrette 12
- Corn and Yellow Tomato Bisque,
Lime and Basil Crème Fraîche 10
- Bacon Wrapped Cabrales Stuffed Dates 10
- Fritto Misto -
Crisp Battered Vegetables, Caramelized Onion and Fig Aioli 10
- Romaine, Watercress and Frisee Salad with Crisp
Pancetta, Apples, Grapes, Gorgonzola Dressing 10
- Lamb Meatballs, Garbanzo Beans and Olives,
Sherry Tomato Lamb Jus 12
- Patatas Bravas
Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9
- Warm Octopus and White Bean Salad,
Charred Eggplant 14
- Citrus Marinated Olives 6

PASTA

- Housemade Ricotta Gnocchi,
Braised Escarole, White Beans and Garlic Confit 25
- Bucatini Pomodoro -
Fresh Summer Tomato and Basil,
Parmigiano Reggiano 18
- Campanelle, Fennel Braised Broccoli Rabe,
Housemade Sausage, Roasted Tomato and Mozzarella 23
- Spaghetti e Vongole -
Spaghetti and Chili Flakes, Steamed Manila Clams,
Garlic and White Wine 24
- Cacio e Pepe
Parmigiano Reggiano, Black Pepper and Green Onion 18
- Rigatoni, Corn, Duck Confit,
Roasted Sweet and Hot Peppers, Housemade Ricotta Cheese 24

ENTRÉES

- Braised Beef Short Rib,
Chorizo and Goat Cheese Mashed Potatoes,
Peppercorn Brandy Sauce 27
- Cast Iron Roasted Half Chicken,
Warm Tuscan Bean and Charred Pepper Salad 25
- Papillote -
Market Fish Baked in Parchment Paper
Grilled Zucchini, Red Onion and Eggplant Caponata 28
- Risotto Gamberi
Prawns, Shrimp and Saffron Broth 29
- Heritage Pork Schnitzel,
Pickled Grapes, Frisee and Ricotta Salata, Candied Pecans 25
- Black Angus Hanger Steak
Pommes Frites, Truffle Butter 29
- Cauliflower "Steak" -
Pan Roasted Cauliflower, Housemade Steak Sauce,
Roasted Tomato and Watercress 23
- Moules-frites -
Steamed Mussels in Yellow Chili Broth,
French Fries with Spicy Tomato Aioli 22

SIDE DISHES

- Pommes Frites 7
- Braised Escarole, White Beans, Garlic Confit 9
- Risotto Milanese 9
- Grilled Corn on the Cob, Smoked Paprika
and Manchego 9
- Chorizo and Goat Cheese Mashed Potatoes 9
- Sauteed Broccoli Rabe and Tomato 9
- Grilled Summer Squash, Eggplant Caponata 10
- Sauteed Haricot Verts, Toasted Almond Butter 10

THREE COURSE PRIX FIXE MENU

ANYTIME SUN, WED, & THURS, \$35
Choice of Arugula Salad or Soup.
Choice of Gnocchi, Short Rib or Chicken
Choice of any 2 scoops of Gelato or Sundae.