

# STARTERS



- pane di latte rosemary, parmigiano, sea salt, house cultured vinegar butter \$12
- heirloom meatballs pomodoro, parm, parsley, olive oil \$18 RW
- mozzarella made daily, olive oil, thyme, vincotto, grilled bread \$15 RW
- charcuterie board house cured meats, artisanal cheese, cornichon, crostini m/p
- chopped salad giardiniera, red wine vin, provolone picante, lentil crisp \$16 RW
- stuffed clams & marrow oreganata lemon, whipped marrow, parsley \$20
- crostino whipped ricotta, truffle honey, thyme, sea salt, olive oil \$14 RW
- duck liver cannoli pistachio, smoked cabbage marmellata, mint \$13
- octopus crispy fried, smoked tomato "marinara", pistachio-serrano salsa m/p
- escarole caesar preserved lemon-anchovy, sesame stick croutons, parm, anchovy \$15 RW

# PASTA

- radiatore lamb bolognese, fresh mint, parmigiano \$24 RW
- cauliflower ravioli lemon brown butter, garlic, chili, parm, breadcrumbs \$24 RW
- spaghetti pork & clam sausage, white wine, garlic, chili, lemon \$25
- paccheri ricotta cream, black pepper, thyme, toasted sesame, pecorino, lemon \$22 RW
- rigatoni house fennel sausage, pistachio sauce, parmigiano \$26

# MAINS

- pork osso buco crisp, anson mill's white corn polenta, apple mostarda, vincotto \$35 RW + \$8
- pulcino, whole roasted, "ribollita", tuscan kale, white beans, pickled black currants \$30
- market steak cast iron seared, salsa verde, beef fat potatoes m/p
- secret sandwich!? ask your server, limited availability m/p RW
- market fish savory cabbage and celery root stufato, olive scallion sauce m/p RW

# SIDES

- bread service \$3
- beef fat potatoes \$10
- buttery salty potatoes \$12
- anson mill's white corn polenta \$10
- market vegetable \$12

# SWEET THINGS

- stickabutta pie almond crust, caramel \$12 RW
- cookie tray for two a la mode ask your server \$18
- lemon curd cannoli aleppo pepper \$12 RW
- jane's ice cream \$8 RW

## kitchen share

chef owner david dibari

please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.

Please inform your server of any allergies