

Menu

Antipasti (appetizers)

- Polpette-** House made meatballs with grated pecorino and house made marinara sauce. **9**
- Gamberetti con Pesto-** pan seared pesto shrimp | Toasted baguette | heirloom tomatoes | parmesan **11**
- Mozzarella Fritta-** House made Mozzarella | breaded and fried serve with roasted garlic tomato jam **9**
- Polenta Fritta-** firm fried polenta and tomato jam **7**
- GF Caprese-** House made mozzarella | basil Olive oil heirloom tomatoes drizzled with balsamic glaze **9**

Secondi (salads)

add chicken, shrimp or salmon steak

- Insalata Caesar Cardini-** romaine lettuce | parmesan | olives | croutons prosciutto crisp **10**
- GF Insalata di agrume-** (citrus) arugula kale | grapefruit | orange | feta | pecan white balsamic **8**
- GF Insalata Anguria-** watermelon | basil oil | feta | toasted Hazelnuts **7**
- GF Barbabietola-** beet | whipped goat cheese | Hazelnuts | arugula grapefruit **9**

Zuppe (Soups)

- Minestrone-** Zucchini | squash | carrot | onion | white beans | kale | orzo **9**

Pasta

- Gnocchi-** Brown butter | butternut squash **12**
- Ravioli di Manzo-** short rib | wild mushroom Marsala sauce **21**
- Ravioli di Melanzana-** eggplant parmesan **14**
- Bucatini-** Marinara and basil with house made meatballs or House made sausage **14**
- Pappardelle Carbonara-** peas | pancetta | cream sauce and parmesan **17**
- Fettucine all' Alfredo-** alfredo sauce | pecorino | shrimp or chicken **14**
- Lasagne al forno-** spinach pasta | beef and pork | béchamel | marinara | ricotta | mozzarella | balsamic glaze | fresh herbs **18**

Gluten Free Spaghettis upon request

Entrées

- Pollo al Marsala-** chicken | heirloom carrots | marsalla farro **19**
- GF Salmone-** salmon | pea pureé | confit fingerling potatoes charred leeks | citrus bread crumbs **27**
- GF Risotto de Aragosta-** lobster with black truffle **29**
- GF Scaloppine-** scallops | corn pureé | blistered cherry tomatoes **34**
- GF Gamberetti-** shrimps | spicy tomatoes polenta with pancetta **23**
- Pollo di parmigiana-** chicken | house made Bucatini with marinara **18**

Bistecca (Steaks)

- GF 8oz Prime Filet-** port demi | spicy tomato polenta **38**
- GF 14oz Bone in KC Strip-** Porchini crust | fingerling potatoes confit **39**
- GF 2lb Bistecca Fiorentina-** Bone in Ribeye - roasted leek butter **48**

Vegetable Board

- GF** Grilled asparagus lemon and dill
- Roasted Romanesco **2 for 7**
- Roasted heirloom carrots with harissa **4 for 14**
- Roasted corn with basil | chili oil and grated pecorino
- Grilled brocolini

Dolce (Dessert)

- Affagato-** Espresso with house made vanilla bean ice cream with a house made matcha (green tea) cream cannoli **9**
- GF Panna Cotta-** house made with seasonal berries **6**
- GF Budino-** chocolate custard with salted caramel **6**
- Tiramisu-** house made **8**

