



Cicchetti

SMALL PLATES

marinated olives	6.5
<i>assortment of olives, house marinade</i>	
giardiniera	5.5
<i>selection of house pickled vegetables</i>	
bruschetta	9
<i>roma tomatoes, roasted red pepper, red onion, garlic & basil on toasted crostinis</i>	
pane casalingo	10
<i>fresh breads by Flatland Foods, premium olive oil & aged balsamic</i>	

Antipasti

APPETIZERS

arancini	16
<i>breadcrumb crust, saffron risotto & eggplant, braised rabbit, truffle aioli, pecorino romano</i>	
carpaccio	21
<i>controfiletto, olive oil, lemon vinaigrette, saskatoon mostarda, arugula, parmigiano Reggiano, pine nuts, capers, truffle oil</i>	
panelle	10
<i>chickpea fritters, grilled lemon, cacio e pepe dipping sauce</i>	
fritto misto	27
<i>calamari, shrimp, steelhead trout, anchovie-stuffed olives, broccolini, fennel, delicata squash, sambuca batter, grilled lemon, calabrian chile aioli</i>	
polpette di cinghiale	19
<i>wild boar & pork shoulder meatballs, truffle, San Marzano tomato sauce, peperoncini, pecorino</i>	
fonduta piemontese	16
<i>Fontina cheese fondue, toasted bread cubes</i>	
burrata	30
<i>Burrata, pesto, balsamic roasted tomatoes, olive streusel, crostinis</i>	
charcuterie	
<i>artisanal cured meats & gourmet cheeses, house pickles, olives, preserves & crostinis</i>	
<i>small 35 2 meats, 3 cheeses large 50 4 meats, 5 cheeses</i>	

Pizza 12"

quattro formaggio	37
<i>fior de latte, parmesan, gorgonzola, fontina, besciamella, truffle honey</i>	
margherita	30
<i>Basil, fior de latte, San Marzano tomato sauce, oregano</i>	
<i>add blistered tomatos 8</i>	
diavola	38
<i>San Marzano tomato sauce, calabrese salami, Calabrian chiles, mozzarella, fior de latte, peperoncini</i>	
<i>add hot honey 5</i>	
ricotta e funghi	39
<i>besciamella, mushroom fricasee, whipped ricotta, lemon zest, truffle honey</i>	
salsiccia	36
<i>Italian & chorizo sausage, San Marzano tomato sauce, onion jams, roasted red pepper, mozzarella</i>	
mortadella e pistachio	44
<i>olive oil, mortadella, pistachio pesto, burrata, Calabrian chiles, pecorino romano</i>	

Primi

SALAD, SOUP, PASTA



caprese <i>mozzarella di bufala, fresh basil, balsamic roasted heirloom tomatoes, pesto, XV olive oil</i>	20
panzanella <i>Heirloom tomatos, charred peppers, fried capers, basil, cucumber, crispy bread, tomato vinaigrette</i>	22
ribollita <i>Tuscan vegetable soup with toasted bread, Tuscan baby kale, salsa verde, parmesan</i>	7
pappardelle al polpette di cinghiale <i>Wild boar shoulder ragu, wild boar & pork shoulder meatballs, seasonal truffle, Grana Padano</i>	30
carbonara <i>spaghetti alla chitarra, guanciale, black pepper, egg, pecorino romano</i>	22
ravioli alla zucca <i>sage, squash & mascarpone filling, braised rabbit, brown butter, gorgonzola sauce, walnuts, prosciutto</i>	28
bucatini alla putanesca <i>bucatini pasta with olives, capers, tomatoes, anchovies, Grana Padano</i>	24

Secondi

MAINS

braised lamb shank <i>braised cannellini beans with tomato & sage, gremolata</i>	49
trota <i>marinated then grilled Steelhead trout filet, artichoke caponata, aqua pazza, fingerling potatoes</i>	46
lasagna <i>besciamella, San Marzano tomato sauce, Italian sausage bolognese, whipped ricotta</i>	42
chicken parmigiana <i>chicken supreme breast, prosciutto, fire roasted tomato sauce, provolone, saffron risotto</i>	43

Bistecca

STEAKS

Contorni

SIDES

DRY-AGED FOR A MINIMUM OF 7-DAYS	LOCAL BEEF	
	SPECKLE PARK	WAGYU
bistecca alla fiorentina <i>(T-bone)</i>	155 32oz	
bistecca nella costata <i>(Ribeye)</i>	90 20oz	MP 20oz
tasca tagliata <i>(Tritip)</i>	35 16oz	
bavetta tagliata <i>(Skirt)</i>	40 16oz	
filetto <i>(Filet)</i>	65 10oz	MP 10oz
controfiletto <i>(Striploin)</i>	70 14oz	MP 12oz

AVAILABLE WITH ANY DISH.

fagioli all'uccelletto <i>braised cannellini beans, tomato & sage</i>	7
farrotto <i>farro, crimini mushrooms, truffle, thyme</i>	11
risotto alla milanese <i>arborio rice, saffron, parmesan</i>	10
patate al forno <i>roasted fingerlings, rosemary & sage</i>	9
patatine fritte al tartufo <i>truffle & parmesan home-cut fries</i>	10
broccolini <i>grilled broccolini, balsamic, bagna cauda</i>	12
funghi trifolati <i>crimini mushrooms, white wine, garlic, thyme</i>	12
gamberi alla busara <i>6 jumbo shrimp, garlic, chiles & tomato sauce</i>	16