



ANTIPASTI

(starters)

Affettati Misti

Selection of Italian and domestic cured meats 12

Prosciutto Leporati di Parma

“Leporati” prosciutto from Parma 13

Formaggi Misti

Selection of Italian artisan cheeses

House choice 15

Piadina al Salame

Piadina filled with fresh pecorino cheese, peperonata and “finocchiona” salame 9

Borlotti in Umido

Braised cranberry beans, “Pianogrillo” EVOO 6

Verdure Arrosto

roasted butternut squash, Yukon gold potatoes, onions and carrots with rosemary 6

Scarola Tiepida

Warm Escarole salad, oranges, pistachios, raisins, and olives 8

Insalata Mista della Casa

Our house mixed salad with romaine, frisee, radicchio, arugula and shredded carrots tossed in extra virgin olive oil and apple cider vinaigrette: 5/7

PRIMI

Tortelli di Zucca

Traditional butternut squash filled pasta, butter and sage

14

Maltagliati con Porcini e Borotti

Maltagliati pasta, porcini mushroom, cranberry beans and escarole

14

Pappardelle al Cinghiale

Pappardelle pasta, braised wild boar sauce 15

Gnocchi al Pomodoro

Potato dumplings tossed in our house tomato sauce and Parmigiano Reggiano: 12

Tagliatelle al Burro di Tartufo

Tagliatelle noodles with white Alba Truffle butter: 13

Tagliatelle al Ragù

Tagliatelle noodles with traditional Bolognese Ragù (meat and tomato sauce):

12

Lasagna Verdi

Thin green lasagna noodles filled with ragù (meat and tomato sauce), béchamel and parmigiano Reggiano:

14

SECONDI

(meats and seafood)

Filetto al Tartufo*

Painted Hills Farm beef tenderloin, truffle oil, pureed potatoes 24

Petto d'Anatra Farcita

Boneless duck breast stuffed with prosciutto, sage, juniper and orange, roasted butternut squash medley 25

Salsiccia coi Fagioli

Pork sausage braised with cranberry beans, fried polenta 16

Il Pesce del Giorno

Today's seafood special

** CONSUMING RAW OR UNDERCOOKED MEAT OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*