

ANTIPASTI E INSALATE

(appetizers and salads)

Affettati Misti

Selection of Italian and domestic cured meats 12

Prosciutto Loporati di Parma

“Loporati” prosciutto from Parma 13

Formaggi Misti

Selection of Italian artisan cheeses: House choice 15, By the ounce 4

Gnocco Fritto con Accompagnamenti

Fried Emilian flat bread with prosciutto, Robiola fresca, arugula and sottoaceti (house pickled vegetables) 16

Carpaccio di Barbabietola

Roast beets marinated with basil, served carpaccio style with formaggio di fossa, wild arugula and orange citronette 8

Crostini del Poggio Rosso

Crostini with Tuscan pate topped with grilled Painted Hills Farm beef tenderloin and truffle oil 5 each

Asparagi alla Griglia

Grilled asparagus with lemon and “Capezzana” EVOO 5

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

No substitutions please

PRIMI

(pasta course)

Tortelli agli Asparagi

Asparagus tortelli, lemon butter, shaved "Formaggio di Fossa" sheep cheese 1

Gnocchi al Pomodoro

Potato gnocchi 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

Lasagne Verdi

*Layers of green lasagna noodles filled with ragù (meat and tomato sauce),
béchamel and Parmigiano Reggiano 14*

SECONDI

(meat entrees)

Filetto ai Funghi

Painted Hills Farm beef tenderloin, sauteed foraged mushroom of the day**,
potato tortei 25*

Salsiccia con Patate Arrosto, Peperoni e Cipolla

Roasted sausage, potatoes, bell peppers and onions 16

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

****Foraged mushrooms may be one or more of the following: morels, porcini, hedgehog, black trumpet or chanterelles; among cultivated varieties we may use pioppini, or king oyster.**