



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

Gnocco Fritto con Accompagnamenti

Fried Emilian flat bread with prosciutto, Robiola fresca cheese, arugula and sottoaceti 16

Piadina al Salame

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

Borlotti in Umido

Braised cranberry beans, “Pianogrillo” EVOO 6

Carpaccio di Barbabetola

Roast beet carpaccio, “Formaggio di Fossa” sheep cheese wild arugula, orange citronette,

“Desert Miracle” EVOO 8

Crostini del Poggio Rosso

Crostini with Tuscan pate topped with grilled Painted Hills Farm beef tenderloin

and truffle oil 6/each

Crescione Crudo

Stuffed piadina pocket with mozzarella, prosciutto, fresh tomato and basil 9

PRIMI

Zuppa del Giorno

Ask your server for our daily homemade soup selection 5/8

Tortelli agli Asparagi

Asparagus tortelli, lemon butter, shaved "Formaggio di Fossa" sheep cheese 16

Pappardelle con Ragu di Coniglio

Pappardelle, braised rabbit ragu with prosciutto and herbs 15

Gnocchi al Pomodoro

Potato gnocchi, house tomato sauce, and Parmigiano Reggiano 13

Tagliatelle al Burro di Tartufo

Tagliatelle noodles with white Alba Truffle butter 14

Tagliatelle al Ragu

*Tagliatelle noodles with traditional Bolognese Ragu (meat and tomato sauce)
13*

Lasagne Verdi

*Six layers of green lasagna noodles filled with ragu (meat and tomato sauce),
béchamel and
PARMIGIANO REGGIANO 15*

SECONDI

Filetto ai Funghi

Double R Ranch beef tenderloin, grilled asparagus,
sauteed foraged mushroom of the day**, potato tortei 25*

Galletto alla Diavola

Cornish game hen (from Lucky Pig Farm) with lemon and cayenne, sauteed rapini 18

Stinco di Malale al Forno

Beer roasted Korabuta pork hind shank, rosemary roasted potatoes 22

Straccetti alla Perugina con Carciofi

Thinly sliced veal loin, sauteed artichokes, chicken liver, prosciutto and caper SAUCE, "DESERT MIRACLE" EVOO 21

CONTORNI E INSALATE

(sides and salads)

Asparagi alla Griglia

Grilled asparagus, lemon, "Volio" EVOO 5

Patate Arrosto

Roasted Yukon Gold potatoes with rosemary and extra virgin olive oil 5

Cime di Rapa Saltate

Spicy rapini sauteed with garlic and anchovy, "Desert Mircale" EVOO 6

Insalata Primavera con Carciofi Croccanti

Spring salad with crispy fried artichokes, spring peas, asparagus, fava, bibb lettuce, and Tuscan pecorino fresco 11

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*

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