

ANTIPASTI

(appetizers)

Affettati Misti

Selection of Italian and domestic cured meats: 12

Prosciutto Leporati di Parma

“Leporati” Parma prosciutto: 13

Formaggi Misti

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

Sformato di Fossa con Cipollotti Brasati

Formaggio di Fossa flan, balsamic braised cipollini onion

Uova in Funghetto

Sauteed button mushrooms, boiled egg, arugula, Parmigiano and truffle oil: 9

Gnocco Fritto con Affettati e Robiola Fresca

Fried gnocco fritto bread, cured meats, Robiola Fresca cheese 16

Carpaccio di Cervo Affumicato

House smoked venison, fig balsamic sauce, Formaggio di Fossa: 15

Crostini del Poggio Rosso

Crostini with tuscan pate, sliced grilled beef tenderloin and truffle oil: 5 each

Melanzane della Zia Irene

Eggplants as prepared by Pietro’s aunt with green sauce: 8

Piadina con Cinghiale

Piadina sandwich with roasted wild boar, caramelized shallots, taleggio: 11

NO SUBSTITUTIONS PLEASE

PRIMI
(homemade soup and pastas)

Zuppa del Giorno

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

Tortelli di Porcini al Tartufo

Porcini mushroom filled tortelli, truffle butter 16

Gnocchetti di Ricotta alla Norcina

ricotta gnocchi with sausage, cream and truffle sauce: 14

Pisarei e Faso'

Pisarei pasta with braised borlotti beans and pancetta: 13

Pappardelle con L'Anatra

Wide pappardelle pasta, braised duck ragu: 15

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 ragu (meat and tomato sauce), béchamel and Parmigiano Reggiano 14

SECONDI

(meat entrees)

Salsiccia, Funghi e Polenta al Montasio

Grilled pork sausage, sautéed foraged mushrooms*, and soft polenta with Montasio cheese: 19

Spezzatino di Coda di Bue con Patate Arrosto

Red wine braised oxtail, rosemary roasted potatoes: 19

Filetto al Tartufo*

Painted Hills Farm beef tenderloin, truffle oil, mashed potatoes: 24

Filetto di Maiale con Pancetta, Crema di Zucca e Cipollotti Brasati

Pan roasted pork tenderloin wrapped in “La Quercia” pancetta, butternut squash puree, balsamic braised cipollini

CONTORNI E INSALATE

(sides and salads)

Polenta Fritta

Fried polenta: 4

Patate Arrosto

Roasted rosemary potatoes: 6

Spinaci Saltati

Sauteed spinach, garlic: 5

Il Bruciatino

Romaine and frisee salad, balsamic dressing, prosciutto sauteed in balsamic vinegar: 9

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.*

***ORGANIC WHEN AVAILABLE, ASK YOUR SERVER FOR TODAY'S VARIETAL*