



[COLD]

- arugula baby arugula, Reggiano “paper”, cherry tomatoes, lemon 9
- frisée frisée, Branch Creek micro greens, poached egg, bacon, potato 9
- beets heirloom baby beets, Coach Farm “button”, hazelnuts 11
- mozz hand formed mozzarella, heirloom tomatoes, aged balsamic 10
- caesar hearts of romaine, caesar dressing, crouton 8

[HOT]

- artichokes golden fried artichoke hearts, lemon zest, sale marino 9
- polenta soft polenta, fricassée of seasonal mushrooms 9
- clams steamed little neck clams, Orvieto, chili flakes 11

[SOUP]

- Bisnonna’s minestra chicken broth, escarole, mini meatballs 6
- ribolitta Tuscan white bean soup, Reggiano Parmigiano melt 6

[RISOTTO AND FARROTTO]

Daily P/A

*Risotto is made with Vialone Nano rice.

**“Farrotto” is an interpretation of Risotto replacing rice with Farro, a grain indigenous to Tuscany.

[SIDES]

- haystacks 5
- broccoli rabe 6
- escarole 6
- soft polenta 5



[CHARCOAL FIRED PIZZA]

COMING IN JUNE

- margherita pomodoro, mozzarella, fresh basil 10
- Napoletana San Marzano, fresh mozzarella, fresh basil 12
- quattro gorgonzola, ricotta, homemade mozzarella, Reggiano 12
- juliano grilled zucchini, red onion, farm egg, pomodoro 11
- vongole Manilla clams, Reggiano, fresh parsley, garlic 12
- funghi seasonal mushrooms, San Marzano, mozzarella 11
- farinata chickpea flour “pizza” from the streets of Savona 11

[PASTA]

- spaghetti spaghetti alla “chitarra”, pomodoro 15
- fettucine fettucine, Manila clams, Orvieto 16
- ravioli spinach and ricotta ravioli “Napoletana” 15
- pappardelle pappardelle Bolognese 16
- trofie Ligurian finger rolled pasta, pesto, warm cherry tomatoes 16
- orecchiette little ears, homemade fennel sausage, broccoli rabe 16

[MAIN COURSE]

- baby chicken baby “brick” chicken, fingerlings, grilled vegetables 18
- wild salmon pan seared salmon, escarole, white beans, pancetta 19
- summer fluke fluke franchése, artichokes, lemon-caper sauce 19
- veal Milanese breaded veal, arugula, Reggiano, cherry tomatoes 19
- pork chop wood fired Duroc pork, asparagus, farro, mustard jus 21
- steak 28 day aged prime sirloin steak, haystacks, haricots verts 26