



## PIATTINI

**Antipasti**—Seasonal local foods roasted, sautéed, preserved or however we see fit. Served room temperature and family style. \$7 per person.

**Ricotta Panna Cotta**—Sautéed broccoli rabe and anchovies finished with a lemon basil vinaigrette. \$9

**Burrata**—Creamy mozzarella served with roasted asparagus, preserved lemon and raisins. Finished with Clara's pangrattato and hot chile oil. \$10

**English Pea Soup**—Finished with cream and topped with a spring crab salad. \$7

## INSALATE

**Fennel**—Shaved fennel, orange and red onion tossed in a broken vinaigrette of citrus, olive oil, oregano and chili flakes. \$10

**Arugula**—Radishes, gorgonzola, toasted walnuts and prosciutto dressed in a walnut and white wine vinaigrette. \$10

**Tritato**—Tuscan style salad of favas, green beans, white beans, chopped pecorino toscano and fennel salumi dressed in a red wine vinaigrette. \$10

## PIZZE

**Margherita**—Uncooked San Marzano tomato sauce, fresh mozzarella, torn basil and extra virgin olive oil. \$12

**Marinara**—Slow cooked tomato sauce, oregano, basil, slivered garlic and extra virgin olive oil. \$10  
Add littleneck clams or anchovies. \$13

**Pesto & Fennel**—Basil pesto, roasted fennel and ricotta topped with shaved Grana Padano and capicola. \$12

**Merguez**—House made Merguez sausage, slow cooked tomato sauce, English peas and mint. Finished with pecorino sardo. \$12

**Asparagus**—Asparagus, speck, horseradish cream and Brenta cheese. Finished with an egg. \$13

**Artichoke & Sicilian Olive**—Slow cooked tomato sauce, goat cheese, roasted artichokes and green olives topped with Clara's pangrattato. \$13

**Mortadella**—Bechamel, mortadella, Pecorino Toscano and rhubarb onion mostarda. Finished with toasted pistachios and arugula. \$13



Modifications and substitutions are politely declined.