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## ANTIPASTI

**GARLIC BREAD \$4**

**TODAY'S STRACIATELLA \$10**

roasted grapes, saba, almonds, grilled italian loaf

**ANTIPASTO BOARD \$17**

selection of artisanal cured meats & cheeses,  
roasted vegetables, italian olives, grissini & foccacia

**B+V+P MEATBALLS \* \$10**

soft polenta, san marzano gravy, fontina

**HEAD ON SHRIMP SCAMPI \$14**

garlic, rosemary cannellini beans, arugula, lemon

**ROASTED FIG BRUSCHETTA \$9**

gorgonzola dolce, celery hearts & leaves, hazelnuts

**CLAMS CASINO \$11**

bacon bread crumbs, roasted bone marrow, lemon aioli

**ZUCCHINI ZEPPOLI \$9**

charred eggplant puree, sesame, yogurt

**PEPPERONI MARINARA MUSSELS \$12**

spicy calabrian chiles, garlic, long hots, artisanal pepperoni

**"HOT LITTLE ITALIAN" \$9**

fiorella's hot fennel sausage slider,  
pickled pepper relish, sharp provolone

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## INSALATE

**ESCAROLE \$9**

bartlett pear, young pecorino, walnuts,  
zesty italian dressing

**GRILLED LITTLE GEM CAESAR \$10**

parmesan, white anchovies, crispy polenta

**SHAVED SALAD \$8**

fennel, celery root, brussel sprouts,  
olive oil, lemon, parsley, locatelli

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## MACARONI

**POTATO GNOCCHI \$13**

charred lola tomato sauce, local greens,  
smoked ricotta salata

**SPAGHETTI & MEATBALLS \* \$14**

B+V+P fontina stuffed meatballs,  
nonna's sunday gravy, parmesan

**CAVATELLI NERO \$12**

two minute calamari, blistered baby tomatoes, broccoli rabe,  
pickled fresno chile, mint

**LINGUINE VONGOLE \$15**

virginia cherrystone clams, cured pork cheek,  
garlic, white wine, pecorino

**BUTTERNUT SQUASH LASAGNA \$15**

spinach, maitake mushroom, san marzanos,  
buffalo mozzarella, caputo brocc rabe

**NONNI'S STUFFED SHELL \$15**

sheep milk ricotta, roasted celery root stuffing,  
lamb neck gravy, mint pesto

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## PARM & BRACIOLE

### EGGPLANT PARMIGIANA \$12

japanese eggplant, thai basil pesto, marinara, burrata

### PORK BRACIOLE MARINARA \$14

fiorellas sweet fennel & sharp stuffed braciole,  
long cooked rabe, pancetta



## PESCI & CARNI

### GRILLED SWORDFISH OREGANATA \$22

braised leek, sundried tomato fregola, oregano

### LEMON CHICKEN "AL MATONE" \$24

½ lancaster chicken seared "under a brick", lemon,  
garlic, oregano, grilled baby artichokes, crispy fingerlings

### BONE IN SIRLOIN, AGED 21 DAYS \$32

porcini rub, roasted marrow bone, 12yr old balsamic,  
arugula & parmesan salad

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## CONTORNI

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### MUSHROOMS & POLENTA \$8

wild mushrooms, sage brown butter, soft taleggio  
polenta

### CAULIFLOWER "STEAK" PICCATA \$9

pickled raisins, capers,  
lemon breadcrumbs

### CREAMED ESCAROLE \$7

parsnip cream, thyme, cippolinis

### CRISPY SMASHED FINGERLINGS \$6

salsa verde, anchovy, sea salt

### BREAD & OLIVE OIL \$3

sarcone's seeded, potato-rosemary focaccia, olive  
oil, sea salt

**MARCIE TURNEY** Executive Chef  
**AARON SHEPPARD** Chef de Cuisine

20% gratuity added to parties of 5 or more