ANTIPASTI – INSALATE – ZUPPE

SCHIACCIATA
Warm handmade focaccia bianca,
e.v. olive oil, garlic, fresh herbs....$10

SALUMI MISTI
Italian meats & cheeses, whipped lemon ricotta, warm Schiacciatina, grapes, apricot mostarda, rosemary candied pecans....$28

ARANCINI
Braised beef short rib & parmigiano risotto croquettes, taleggio fonduta, Barolo jus....$16

CALAMARETTI FRITTI
Flash-fried calamaretti, lemon & caper aioli, fresh lemon....$16

SGABELLO
Housemade flatbread, provolone, black truffle, served warm....$16

GAMBERI IN PADELLA
Pan seared jumbo shrimp wrapped with pancetta, Sherry, garlic & cream, toasted crumbs....$18

MELANZANE ALLA PARMIGIANA
Breaded eggplant baked with mozzarella, San Marzano tomato sugo, parmigiano & fresh basil….$16

MINESTRA DELLA SPOSA
Roasted Local Valley Chicken, housemade meatballs, chicken brodo, fresh summer vegetables....$14

ZUPPA DI PESCE
Atlantic Halibut, Mussels, Clams, Scallops, Jumbo Shrimp, San Marzano tomato, vino bianco, garlic, chili flakes, basil oil....$20

POLPETTE AL SUGO PICCANTE
Housemade beef meatballs, arrabiata sugo, ricotta & herbs, toasted focaccia....$18

INSALATA DI ERBETTE
Roasted heirloom beets, arugula, crushed hazelnuts, crumbled goat cheese, toasted hazelnut vinaigrette....$16

INSALATA CON POLLO ARROSTO
Roasted Valley Chicken, crisp pancetta, grape tomatoes, Italian mixed greens, focaccia croutons, roasted garlic dressing, grated pecorino romano....$18

INSALATA DI CAVOLO NERO
Kale, whipped lemon ricotta, roasted butternut squash & grapes, parmigiano, aged balsamic vinaigrette, focaccia crouton, amaretti crumble….$18

PIZZA TRADIZIONALE

MARGHERITA
San Marzano tomato sauce,
fior di latte & fresh basil....$24

FUNGHI
Taleggio crema, roasted wild mushrooms, mozzarella, mascarpone, parmigiano reggiano, thyme....$26

QUATTRO CARNI
San Marzano tomato sauce, salami, housemade meatballs, pancetta, prosciutto, mozzarella, garlic oil…$28

PROSCIUTTO E RUCOLA
San Marzano tomato sauce, Prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, shaved parmigiano....$28

PERA
Gorgonzalo dolce, taleggio, fior di latte, caramelized pear, radicchio, toasted walnuts, rosemary honey....$26

CALABRESE
San Marzano tomato sauce, spicy Calabrese salami, pepperoncino, caramelized onions, mozzarella....$28

POLPETTE
San Marzano tomato sauce, housemade beef meatballs, mozzarella, stracciatella, fresh basil....$28

POLLO ALLA VODKA
San Marzano Vodka sugo, fresh Burrata, roasted local Valley Chicken, caramelized onions, arugula....$28

ZUCCA E SPECK
Butternut squash béchamel, taleggio, fior di latte, speck, roasted squash, parmigiano, crisp sage, toasted pine nuts…$26

PASTA FATTA A MANO

SPAGHETTI AGLIO E OLIO CON GAMBERI
Housemade extruded Spaghetti, Jumbo Shrimp, Italian olive oil, garlic, Calabrian chilies, fresh parsley, lemon, focaccia croccante $28

TAGLIATELLE ALLA BOLOGNESE
Housemade Tagliatelle, beef & pork ragù alla Bolognese, parmigiano reggiano…$28

TORTELLINI AL PROSCIUTTO
Handmade Tortellini filled with ricotta, provolone, pecorino romano & parmigiano, prosciutto di san daniele, crema....$28

RADIATORE ALLA VODKA
Housemade extruded Radiatore, housemade sausage, spicy Vodka sugo, fresh burrata, parmigiano, herbed pangritata...$28

AGNOLOTTI D'ARAGOSTA
Housemade pasta filled with NS lobster & mascarpone, cultured butter, lobster brodo, confit fennel, chives…$38

LASAGNA
Housemade lasagna layered with slow simmered beef & pork ragù, montasio & béchamel....$28

PAPPARDELLE AL RAGÙ D'AGNELLO
Housemade Pappardelle, Barolo braised lamb ragù, pecorino romano, toasted pine nuts…$28

CRESTE ALLA ZUCCA
Housemade extruded Creste di Gallo, butternut squash & parmigiano fonduta, crisp prosciutto, sage brown butter, fried sage....$28

MEZZI RIGATONI ALLA BOSCAIOLA
Mezzi Rigatoni, roasted Local Valley Chicken, bacon, caramelized onions, wild mushrooms, demi-glace & parmigiano....$28

LINGUINE AI FRUTTI DI MARE
Housemade Linguine, Jumbo Shrimp, Scallops, Mussels, Clams, garlic, tomato, herbs, chilies, white wine, arugula…$34

GNOCCHI DI PERA
Hand-rolled spinach gnocchi, gorgonzola dolce, caramelized pear, toasted hazelnuts, aged parmigiano reggiano....$26

RAVIOLI
Handmade pasta filled with Italian sausage & herbed ricotta, sautéed with San Marzano tomato, vino bianco, parmigiano....$28

PESCI – POLLO – CARNI

FRESH ATLANTIC HALIBUT
Seared Atlantic Halibut, crema di patate, 'nduja, confit cherry tomatoes, cipollini onions, broccolini, herb & pine nut gremolata...$44

POLLO ALLA PARMIGIANA
Local Valley Chicken scaloppine, topped with tomato, prosciutto & fresh mozzarella, served with spaghetti pomodoro, charred broccolini….$36

LONZA DI TONNO AI PISTACCHI
Pistachio-crusted Yellowfin tuna, seared rare, charred broccolini, lemon cream housemade spaghetti….$38

FILETTO DI MANZO
AAA Beef Tenderloin, cauliflower purée, roasted wild mushrooms, truffle bordelaise, sautéed spinach, crispy shallots...$56

STINCO D'AGNELLO
Slow braised lamb shank, parmigiano polenta, roasted Brussels sprouts, vincotto, pistachio & herb gremolata, lemon....$48

ZARZUELA
Genovese-style seafood stew with Jumbo shrimp, Scallops, Halibut, Mussels, Clams, baby potatoes, caramelized onions, roasted fennel, fresh herbs & vino bianco....$46