

CRAFTED ITALIA

antipasti

calamari fritti lemon / banana peppers / burro bianco **20**

house-made sausage arancini pomodoro sauce / pecorino **18**

tuscan sourdough bruschetta ricotta spread / cannellini bean / citrus broccoli rabe pesto **18** V

tuscan kale soup sausage / cannellini bean / tomato **14**

roman flatbread garlic olive oil / fresh herbs / 2-year aged parmesan / pomodoro sauce **16** V

mussels calabrian chili sausage / white wine / tomato / fennel / basil / crostini **22**

carpaccio seared bison striploin / arugula / pickled shallot / fresno / pecorino / lemon-aioli **22**

insalata

caesar baby romaine / house-made dressing / white anchovy / parmesan crostini **16**

endive & fresh fig salad marcona almonds / mint / pecorino / citrus vinaigrette / 10-year aged balsamic **18** V N

baby arugula strawberries / ricotta salata / toasted hazelnuts / strawberry vinaigrette / baby basil **17** V N

pizza alla romana

margherita san marzano tomatoes / buffalo mozzarella / basil / olive oil **22**

lamb sausage & basil pesto ricotta / roasted pearl onions / tuscan black olives / pine nuts **21** V N

fig & prosciutto fresh figs / parma prosciutto / baby arugula / gorgonzola / 2-year aged balsamic **24**

salumi con funghi calabrian chili salumi / ricotta / hen of the woods mushrooms / fresh herbs **22**

fresh pasta

gnocchi

house-made gnocchi / spring peas / morel mushrooms / lemon butter / petite parsley / chive / parmigiana reggiano **34** V

tagliatelle bolognese

house-made fettuccine / veal, pork & beef ragu / parmigiano reggiano **36**

lobster & penne arrabbiata

live half maine lobster / penne / chili-garlic pomodoro / pecorino romano / basil / breadcrumb **39**

crab linguini

jumbo lump crab / chablis-burro bianco sauce / jalapeño / lemon / basil **38**

secondi

roasted branzino marble potatoes / snap peas / herb pistou / prosecco beurre blanc **45**

swordfish putanesca garlic-chili pomodoro sauce / caper berries / tuscan black olives / basil / polenta **42**

pan seared sea scallops brown butter / fennel / orange / sicilian olives / mint **52**

rosemary roasted half chicken artichokes / roasted pearl onions / charred meyer lemon / rosemary jus **36**

pork tenderloin scallopine broccoli rabe / white wine-caper butter / parsley **32**

8oz beef tenderloin filet herb confit shallot / truffle butter / barolo demi-glace **65**

contorni

rosemary roasted fingerling potatoes lemon-truffle butter / parsley **12** V

steamed asparagus marcona almond / 2-year aged parmesan / basil pesto **12** V N

roasted cauliflower caponata red grapes / capers / pine nuts / agro-dolce **12** V N

creamy polenta sweet cream butter / parmigiano reggiano / chives **12** V

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GF - Gluten-friendly option available, please advise server V - Vegetarian option available, please advise server N - Contains Nuts | A 20% gratuity will be added to the bill for parties of 6 or more.