



Sunday
Thursday

\$49 Tasting Menu
Add Drink Pairing +\$20
Choose One From Each Course

- 1st course
- caesar salad • focaccia croutons, grana padano
rigatoni ‘alla vodka’ • guanciale, stracciatella
burrata caprese • marinated, heirloom tomatoes, charred onion vinaigrette
yellowtail crudo • crispy capers, teardrop peppers, meyer lemon purée
freixenet pinot grigio — the calling pinot noir
- 2nd course
- ny strip • mashed potato, sauteed spinach, red wine sugo
branzino • broccolini, charred leek vinaigrette
lamb chops • rosemary potatoes, green beans, mint salsa verde
veal scaloppine • black garlic marsala, tuscan potatoes, truffled wild mushroom
guado al tasso vermentino — iron & sand cabernet
- dessert
- caramel budino • sea salt nutella pie • strawberries, hazelnuts

Antipasti

- | | | |
|--|--|---|
| baked clams 25
oreganata | burrata caprese 19
marinated heirloom tomatoes
charred onion vinaigrette
add prosciutto 8 | mussels fra diavolo 26
hot cherry peppers, marinara |
| polpette 21
meatballs, marinara, ricotta | fritto misto 23
calamari, shrimp, banana peppers
arrabbiata sauce | yellowtail crudo * 24
crispy capers, teardrop peppers
meyer lemon purée |
| wagyu carpaccio * 28
pickled vegetables, cured egg yolk | | |

Insalate

- | | |
|---|----|
| caesar
focaccia croutons, grana padano | 17 |
| campi chopped
cherry tomatos, garbanzo, red onions, artichokes, olives, provolone, vinaigrette | 19 |
| shaved fennel & arugula
blood orange, ricotta salata, candied walnuts | 18 |
| beets
candied pistachios, gorgonzola | 18 |

Pasta

our pasta is made in-house daily

- | | | | |
|--|----|--|----|
| lasagna rotolo
bolognese, ricotta | 31 | short rib agnolotti
crispy garlic, fresh horseradish
red wine sugo | 32 |
| rigatoni ‘alla vodka’
guanciale, stracciatella | 31 | ricotta gnocchi sorrentina
basil pesto, mozzarella | 28 |
| cacio e pepe
black pepper, parmigiano | 28 | bucatini carbonara
peas, guanciale, egg yolk, pecorino | 30 |
| squid ink strozzapreti
calamari, shrimp, mussels, calabrian chili
spiced breadcrumbs | 34 | spaghetti & clams
middle neck clams, chopped clams
oregano gremolata | 33 |

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All credit card transactions are subject to a 3% processing fee.



Antipasti

baked clams 25
oreganata

polpette 21
meatballs, marinara, ricotta

wagyu carpaccio * 28
pickled vegetables, cured egg yolk

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marinated heirloom tomatoes
charred onion vinaigrette
add prosciutto 8

fritto misto 23
calamari, shrimp, banana peppers
arrabbiata sauce

mussels fra diavolo 26
hot cherry peppers, marinara

yellowtail crudo * 24
crispy capers, teardrop peppers
meyer lemon purée

Insalate

caesar 17
focaccia croutons, grana padano

campi chopped 19
cherry tomatos, garbanzo, red onions, artichokes, olives, provolone, vinaigrette

shaved fennel & arugula 18
blood orange, ricotta salata, candied walnuts

beets 18
candied pistachios, gorgonzola

Pasta

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lasagna rotolo 31
bolognese, ricotta

rigatoni 'alla vodka' 31
guanciale, stracciatella

cacio e pepe 28
black pepper, parmigiano

squid ink strozzapreti 34
calamari, shrimp, mussels, calabrian chili
spiced breadcrumbs

short rib agnolotti 32
crispy garlic, fresh horseradish
red wine sugo

ricotta gnocchi sorrentina 28
basil pesto, mozzarella

bucatini carbonara 30
peas, guanciale, egg yolk, pecorino

spaghetti & clams 33
middleneck clams, chopped clams
oregano gremolata

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