

## STARTERS

### LITTLE LEAF SALAD

Pecorino, Lemon, Garlic bread crumb, Sicilian olive oil  
\$14

### RADICCHIO PANZANELLA SALAD

Trevisano and White Castelfranco radicchio, Shaved fennel,  
Heirloom cherry tomatoes, Croutons, blood orange, Stracciatella  
\$19

### \*YELLOWFIN TUNA TARTAR (RAW)

Caper, Red Onion, Taggiasca Olives, Charred Salsa Verde, Fried Pasta  
\$24

### \*KANPACHI CRUDO (RAW)

Kumquat Aguachile, Cherry, Pistachio Chili Crunch  
\$24

### \*FLUKE CRUDO (RAW)

Pickled Grapes, Blistered Shishito Peppers, Lemon, Buttermilk Fried Shallot  
\$24

### \*TASTING OF ALL CRUDOS (RAW)

\$29

### LOBSTER BURRATA

Basil Pesto, Crispy Sunchoke, Confit Tomato, Taggiasca Olives,  
Lemon Anchovy Aioli  
\$27

### BEEF CARPACCIO (RAW)

Prime Tenderloin, Shaved Foie Gras, Poached Quince, Shaved Mimolette,  
Fennel, Basil, Fried Caper  
\$29

### FRIED ARTICHOKE

Romesco Aioli, Peperonata, Preserved Lemon  
\$23

## TO SHARE

### CHEESE BOARD

European cheeses, seasonal fruit, **nuts\***, local honey, house-made focaccia  
\$27

### CHARCUTERIE

Italian cured meats, pickled vegetable, **nuts**, seasonal fruit, house-made focaccia  
\$27

### ANTIPASTO BOARD

Buffalo mozzarella, Italian cured meats, pickled vegetable,  
eggplant caponata, Italian olives, seasonal fruit, **nuts\***  
\$36

### HOUSE-MADE FOCACCIA

With eggplant caponata \$12, with butter \$9,  
with Olio Verde Sicilian olive oil \$9, with whipped ricotta \$9, with all \$21

## MAINS

### LIGURIAN TUNA SALAD

Olive oil poached yellowfin tuna, anchovy, Sicilian olives, capers,  
potato, tomato, local greens, lemon, Sicilian oil  
\$19

### SUSHI YELLOWFIN TUNA RICE BOWL

Coconut rice, avocado, carrot, cucumber, nori, toasted sesame  
\$24

### BUCATINI CACIO E PEPE

Pecorino, black pepper  
\$22

### BUCATINI ALLA AMATRICIANA

Pomodoro, guanciale, pecorino, garlic breadcrumbs  
\$25

### RIGATONI ALLA CARBONARA

Guanciale, egg, pecorino, black pepper  
\$26

### PANINO ON HOUSE-MADE FOCACCIA

*SERVED WITH POTATO CHIPS OR SALAD*

### CAPRESE

Local heirloom tomato, maple brook fresh mozzarella basil, olive oil  
\$16

### FONTINA AND MUSHROOM PANINO

With black truffle  
\$17

### PORCHETTA PANINO

Roasted pork with Italian salsa Verde, arugula  
\$19

### MORTADELLA AND PROSCIUTTO PANINO

Provolone, arugula, heirloom tomato  
\$19

### TOMATO SOUP WITH GRILLED CHEESE

Creamy tomato soup & grilled fontina cheese on house made focaccia  
\$21

**\*CONSUMING UNDERCOOKED MEATS, SEAFOOD, & SHELLFISH  
MAY INCREASE RISK OF FOODBORNE ILLNES**