



∞ PRIMI PIATTI ∞

- baby arugula, reggiano “paper”, cherry tomatoes, lemon 11
- escarole, toasted walnuts, red onion, pecorino romano, walnut oil 11
- heirloom beets, coach farm goat cheese “button”, hazelnuts 12
- 5:30 mozz, “antipasti” 11
- caesar: hearts of romaine, caesar dressing, croutons 11
- golden fried artichoke hearts, lemon zest, sale marino 12
- steamed little neck clams, orvieto, chili flakes 12
- tuscan white bean soup, reggiano melt 7
- bisnona minestra, escarole, mini meatballs, brodo 8

∞ PIZZE ∞

[AL FORNO A CARBONELLA]

- margherita - san marzano, fresh mozzarella, shredded basil 13
- raccolto - butternut squash, caramelized onion, mushroom, sage 14
- papa grasso- braised pork, roasted garlic, broccoli rabe, sharp provolone 14
- salsiccia - fennel sausage, peppers, farm egg 14
- marco castro - pancetta, san marzano, arugula, red onion 14

∞ RISOTTO E FARROTTO ∞

Daily P/A

*risotto is made with arborio rice.

*“farrotto” is an interpretation of risotto replacing rice with farro, a grain indigenous to tuscany.

∞ LE PASTE ∞

[LAVARAZIONE ARTIGINALE]

- spaghetti alla “chitarra”, drew’s veal-ricotta meatballs, pomo 19
- fettuccine, little neck clams, orvieto, fresh parsley 18
- ricotta cavatelli, caraway braised pork, greens 18
- pappardelle bolognese 18
- bucatini, fennel sausage, broccoli rabe, nebbiolo 18

∞ PORTATE PRINCIPALI ∞

- eggplant “napoletana” 19
- baby “brick” chicken, fingerlings, grilled vegetables 23
- scottish salmon, escarole, white beans, pancetta 24
- market fish “picatta style”, broccoli rabe, lemon caper sauce P/A
- veal milanese breaded veal, arugula, reggiano, cherry tomatoes 24

∞ CONTORNI ∞

- roasted fingerlings 6 • broccoli rabe 7 • escarole 7 • roasted brussels sprouts & pancetta 8