



[PIATTI FREDDI]

- arugula** baby arugula, Reggiano “paper”, cherry tomatoes, lemon 10
escarole toasted walnuts, red onion, pecorino romano, walnut oil 10
beets heirloom baby beets, Coach Farm “button”, hazelnuts 11
5:30pm mozz roasted red pepper, prosciutto, aged balsamic 11
caesar hearts of romaine, caesar dressing, croutons 9

[PIATTI CALDI]

- artichokes** golden fried artichoke hearts, lemon zest, sale marino 10
polenta soft polenta, fricassée of seasonal mushrooms 10
clams steamed little neck clams, Orvieto, chili flakes 11

[LE ZUPPE]

- butternut** farro, Swiss chard, xvo 6
ribolitta Tuscan white bean soup, Reggiano melt 6

[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.

[CONTORNI]

- haystacks** 5
broccoli rabe 7
escarole 7
soft polenta 5



[PIZZA AL FORNO A CARBONELLA]

- margherita** San Marzano, fresh mozzarella, shredded basil 11
bianco spinach, roasted peppers, ricotta 12
porco pulled pork, caramelized onions, rosemary, farm egg 13
vongole Little Neck Clams, Reggiano, fresh parsley, garlic 13
funghi seasonal mushrooms, San Marzano, mozzarella 12

[LE PASTE]

- spaghetti** alla “chitarra”, Drew’s veal-ricotta meatballs, pomo 18
fettucine Little Neck Clams, Orvieto, fresh parsley 17
cavatelli braised pork shoulder, Tuscan kale 17
pappardelle Bolognese 16
trofie Ligurian finger rolled pasta, Swiss chard, ceci, mushrooms 17
orecchiette “little ears”, fennel sausage, peppers, onions, pomo 16

[PORTATE PRINCIPALI]

- baby chicken** baby “brick” chicken, fingerlings, grilled vegetables 19
Loch Duart salmon escarole, white beans, pancetta 21
picatta “market fish”, broccoli rabe, lemon caper sauce 21
veal Milanese breaded veal, arugula, Reggiano, cherry tomatoes 21
eggplant “Napoletana” breaded eggplant parmigiano, pomodoro 19
steak 28 day aged prime sirloin steak, haystacks, haricots verts 26