

## ANTIPASTI

<b>Bread + Olives</b>	6
Freshly baked house-made foccacia, olive oil and balsamic, cerignola and bariole	
<b>Strozza Fritti</b>	15
Fried cheese-filled white truffle pasta balls served with salsa di pomodoro and parmigiano reggiano	
<b>Tuna Crudo</b>	21
Thinly sliced yellowfin tuna, served raw, with lemon, prosecco, sea salt, celery greens, capers, pickled shallot	
<b>Calamari Fritti</b>	16
Romesco sauce, basil oil, lemon	
<b>Calamari alla Griglia</b>	16
Grilled marinated squid, organic greens, charred lemon, peperoncini aioli	
<b>Cozze</b>	17
Fresh PEI mussels, 'nduja, tomato-fennel broth, house-made foccacia	
<b>Anchovies</b>	13
Marinated Italian white anchovies, olives, parsley, extra-virgin olive oil, lemon, crostini	

## INSALATA

<b>Verde</b>	12
Organic mixed greens, shaved fennel, zebra tomatoes, aged balsamic, extra-virgin olive oil, sea salt	
<b>Arugula</b>	13
Arugula, hen of the woods, pine nuts, parmigiano reggiano, lemon juice, extra-virgin olive oil	
<b>Pear + Gorgonzola</b>	14
Organic mixed greens, sliced pears, spiced candied walnuts, D.O.P. Italian gorgonzola, balsamic vinaigrette	
<b>Heirloom Beet</b>	15
Roasted golden beets, beet purée, seasonal greens, whipped goat cheese, red wine vinaigrette, honey, pistachio	
<b>Cannellini</b>	13
Cannellini bean salad, arugula, red onion, cherry tomatoes, red wine vinaigrette	
<b>+ Add Seared Yellowfin Tuna</b>	12

## SALUMI + FORMAGGIO

See our Speciali card for today's meat and cheese selections.  
Served with bread and house-made preserves.

### Your Choice:

2 Items	12
4 Items	24
6 Items	36

### Chef's Choice

2 people / 4 Items	24
4 people / 6 Items	36

## PASTA

All of our pastas are made fresh daily in-house.  
Substitute any of our pastas for gluten free penne.

<b>Spaghetti al Cacio e Pepe</b>	<b>16</b>	<b>Short-Rib Pappardelle</b>	<b>21</b>
Butter, pink and black peppercorns, pecorino romano		Barolo-braised beef short-rib ragu, roasted garlic, ricotta salata, arugula	
<b>Gnocchi al Tartufo</b>	<b>32</b>	<b>Cavatelli di Agnello</b>	<b>21</b>
Porcini, portobello, cremini, chanterelle and shiitake mushrooms, white truffle cream, chives, piave, black truffle		Lamb ragu, parmigiano reggiano, pesto di menta	
<b>Linguine Vongole</b>	<b>23</b>	<b>Gnocchi Melanzana</b>	<b>19</b>
Squid ink linguine, littleneck clams, white wine, extra-virgin olive oil, shallot, chili flakes, parsley, garlic		Fried eggplant, cherry tomatoes, basil, salsa di pomodoro, whipped ricotta, arugula	
<b>Rigatoni Salsiccia</b>	<b>21</b>	<b>Tagliatelle e Nduja</b>	<b>20</b>
House-made fennel sausage, rapini, peperoncini, butter, parmigiano reggiano		Nduja sausage, fried shallots, salsa di pomodoro, whipped ricotta	
<b>Tagliatelle e Pomodoro</b>	<b>15</b>	<b>Linguine e Acciughe</b>	<b>18</b>
Salsa di pomodoro, basil, extra-virgin olive oil, 30-month aged parmigiano reggiano		Cherry tomatoes cooked until they burst, marinated white anchovy, parsley, Italian bottarga	

## ENTRATA

<b>Slow Braised Cornish Hen</b>	<b>29</b>	<b>Veal Tenderloin</b>	<b>54</b>
Caponata, peperoncini, toasted almonds		Prosciutto di Parma wrapped veal tenderloin, fresh sage, wheat berries, hen of the woods mushrooms, winter vegetables, marsala sauce	
<b>Pan Seared Scallops</b>	<b>32</b>	<b>Braised Lamb Shank</b>	<b>32</b>
lemon brown butter risotto, grilled artichokes, toasted pine nuts, preserved lemon		Mascarpone polenta, balsamic chipollini onions, chanterelle mushrooms, lemon hazelnut gremolata	
<b>10oz Grilled Beef Ribeye</b>	<b>49</b>		
Roasted winter vegetables, truffle honey, celeriac puree			

# PIZZA

Traditional Neapolitan style wood-oven pizza.

<b>La Cima</b>	<b>20</b>	<b>Margherita</b>	<b>16</b>
Mascarpone, mozzarella, roasted garlic, coppa di parma, pecorino romano, arugula, chili flake, lemon-olive oil		Tomato, mozzarella, parmigiano reggiano, extra-virgin olive oil, basil	
		+ Add Prosciutto di Parma	<b>5</b>
<b>Fig &amp; Speck</b>	<b>21</b>	<b>Calabrese</b>	<b>18</b>
Mozzarella, roasted garlic oil, pistachio, mascarpone, figs, speck, arugula, honey		Tomato, mozzarella, cacciatore sausage, house-made bomba di Calabria	
<b>Bianco</b>	<b>18</b>	<b>Cinghiale</b>	<b>20</b>
White potato, mozzarella, pancetta, gorgonzola, rosemary, garlic oil, lemon zest		Tomato, mozzarella, house-made boar sausage, arugula, parmigiano reggiano	
<b>Bomba</b>	<b>20</b>	<b>'Nduja</b>	<b>20</b>
Mozzarella, house-made fennel sausage, pancetta, rosemary, oregano, bomba di Calabria		'Nduja sausage, roasted garlic oil, rapini, mozzarella, infornata olives	
<b>Funghi</b>	<b>19</b>	<b>Melanzana</b>	<b>17</b>
Porcini, portobello, cremini, and shiitake mushrooms, truffle oil, mozzarella, caramelized red onions, chives		Tomato, sliced eggplant, parmigiano reggiano, oregano, garlic, whipped ricotta	