

## ANTIPASTI

HOUSE MADE BREADSTICKS	WOOD-FIRED BRUSHED WITH GARLIC OLIVE OIL & PARMESAN. SERVED WITH ITALIAN SALSA VERDE	8
ANTIPASTI BOARD	ITALIAN CHEESE & SALAMI SERVED WITH OLIVES, CRACKERS, MUSTARD, JAM & PICKLES.	24
TRADITIONAL CAESAR SALAD	CROUTONS & ANCHOVIES TOSSED WITH ROMAINE & TRADITIONAL CAESAR DRESSING. TOPPED WITH PARMESAN & CRACKED PEPPER.	16
HOUSE MADE MEATBALLS	BEEF & PORK MEATBALLS SIMMERED IN HOUSE RED SAUCE WITH PARMESAN, BREADCRUMBS & FRESH BASIL.	14
WOOD-FIRED ASPARAGUS	STRACIATELLA CHEESE, OLIVE OIL, LEMON ZEST, ROASTED GARLIC, SOPPRESATTA, PICKLED FENNEL. FINISHED WITH PARMESAN CHEESE	16
DUCK LIVER MOUSSE	MOSTARDA, CARDAMOM GASTRIQUE, HOUSE MADE PICKLES, WOOD-FIRED FLATBREAD	13
ENDIVE & RADICCHIO SALAD	ROASTED HAZELNUTS, RICOTTA SALATA, PANCETTA LARDONS, CHERRY TOMATOES, TRUFFLED ITALIAN BUTTERMILK DRESSING	17
PANZANELLA & FLATBREAD	BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL, OLIVE OIL & AGED BALSAMIC VINEGAR TOSSED TOGETHER SERVED WITH A SIDE OF ITALIAN HERB AND ROASTED GARLIC FLATBREAD.	18
ARUGULA SALAD	BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16

## PIZZA

OUR 24-HR FERMENTATION DOUGH  
IN THE STYLE OF NAPOLI.

MARGHERITA	FRESH TOMATOES, CONFIT GARLIC, STRACIATELLA CHEESE, BASIL & OLIVE OIL.	20
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPEROCINI & BASIL	21
MUSHROOM	ROASTED MUSHROOMS, GORGONZOLA, PICKLED ONIONS & FRESH OREGANO	21
FARMERS MARKET	PESTO SAUCE, MOZZARELLA & PROVOLONE BLEND, ASPARAGUS, ROASTED BABY TURNIPS, STRACIATELLA CHEESE	21
SMOKED DUCK BREAST	SMOKED DUCK BREAST, FUJI APPLES, SHAVED FENNEL & ONIONS. CREME FRAICHE & MASCARPONE SAUCE FINISHED WITH ARUGULA PARMESAN CHEESE & AGED BALSAMIC VINEGAR	24

20% gratuity added to parties of 7 or more.

With the exception of food allergies, no substitutions please.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

## SECONDI

SHRIMP RISOTTO	TOMATO & GARLIC RISOTTO TOPPED WITH POACHED SHRIMP, PARMESAN CHEESE & FRESH BASIL	30
GRILLED SKIRT STEAK	8 OZ HERB MARINATED SKIRT STEAK SERVED WITH CRISPY POTATOES, BROCCOLINI, GARLIC & ITALIAN HERB GREMOLATA	35
PAN SEARED HALIBUT	CREAMY ORZO, ROASTED CAULIFLOWER, ROMESCO SAUCE, SHAVED FENNEL & APPLE SALAD	36
CIOPPINO	CLAMS, SHRIMP, SQUID & HALIBUT STEWED IN OUR SPICY RED SAUCE. SERVED WITH TOAST POINTS	40

## PASTA

ALL OUR PASTAS ARE MADE IN HOUSE  
&  
SERVED WITH TOASTED GARLIC BREAD

RIGATONI BOLOGNESE	BEEF & PORK BOLOGNESE, TOSSED WITH RIGATONI & FINISHED WITH BREAD CRUMBS, PARMESAN & PARSLEY.	28
SPAGHETTI VONGOLE	OLIVE OIL, GARLIC, CALABRIAN CHILIES, WHITE WINE & CLAMS STEWED TOGETHER & TOSSED WITH HOUSE MADE SPAGHETTI. FINISHED WITH BREADCRUMBS & PARSLEY	30
BIGOLI & MEATBALLS	HOUSEMADE BEEF & PORK MEATBALLS SIMMERED IN TOMATO SAUCE OVER BIGOLI FINISHED WITH BREADCRUMBS, PARMESAN & FRESH BASIL.	28
SQUID INK TAGLIATELLE	'NDUJA SUASAGE, SQUID RINGS & TENTACLES, SHRIMP, CHERRY TOMATOES, FENNEL FRONDS WHITE WINE & GARLIC EMULSION	33
CAPPELLACCI DI ZUCCA	CAPPELLACCI FILLED WITH ROASTED BUTTERNUT SQUASH & RICOTTA. SAGE, BROWN BUTTER, HAZELNUTS & RICOTTA SALATA	29
PAPPARDELLE	BRAISED LEG OF LAMB, OLIVES, ROSEMARY, TOMATO CONFIT, & LAMB JUS. FINISHED WITH BREADCRUMBS & PARMESAN	30
FUSILI PRIMAVERA	GRILLED ARTICHOKE, CHERRY TOMATOES & ROASTED FENNEL IN A CREAMY PESTO SAUCE TOSSED WITH FUSILI PASTA. FINISHED WITH BREAD CRUMBS, PARMESAN & BASIL	27

## FAMILY STYLE TASTING MENU

WHOLE TABLE PARTICIPATION REQUIRED  
\$50 PER PERSON

1ST COURSE	CLASSIC CAESAR SALAD, CROUTONS, ROMAINE, PARMESAN CHEESE TOSSED WITH CAESAR DRESSING. FINISHED WITH OLIVE OIL, ANCHOVIES & PARMESAN CHEESE
2ND COURSE	FUSILI PASTA WITH GRILLED ARTICHOKE HEARTS, CHERRY TOMATOES & ROASTED FENNEL IN A CREAMY PESTO SAUCE. FINISHED WITH BREADCRUMBS, BASIL & PARMESAN CHEESE
3RD COURSE	HERB MARINATED SKIRT STEAK SERVED WITH CRISPY POTATOES, BROCCOLINI, GARLIC & ITALIAN HERB GREMOLATA
4TH COURSE	NICK'S CLASSIC PROFITEROLES, HOUSE MADE ICECREAM, CHOCOLATE SAUCE, HAZELNUT CRUMBLE