

ANTIPASTI

ITALIAN SOURDOUGH BREAD	LIGHTLY TOASTED BREAD SERVED WITH A SIDE OF EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, AGED BALSAMIC & PARMESAN & HOUSE MADE ROASTED GARLIC & WHITE BEAN BUTTER	9
MIXED GREEN SALAD	TUSCAN LETTUCES TOSSED IN ITALIAN VINAIGRETTE WITH APPLES, PEARS, ROASTED HAZELNUTS & GORGONZOLA	15
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
CRISPY POLENTA	POLENTA CUT INTO FRIES & DEEP FRIED, TOPPED WITH BRAISED WILD BOAR & PORK CHEEK RAGOUT. FINISHED WITH FRESH RICOTTA, AGED BALSAMIC & CHIVES	18
ARUGULA SALAD	BEETS, FRESH RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16
HOUSE MADE GNOCCHI	HOUSE MADE GNOCCHI, WHITE WINE, GARLIC & CHIVE, CREAM SAUCE. FINISHED WITH PARMESAN & BREAD CRUMBS	18
TUSCAN WHITE BEAN SOUP	HOUSE MADE PANCETTA, DICED PROSCIUTTO & SPICY COPA WITH WHITE BEANS & KALE IN A BROTHY SOUP. FINISHED WITH SHAVED FONTINA & PARSLEY	10
CAPPELLACCI	SHRIMP & CRAB FILLED CAPPELLACCI, SMOKED ONION PUREE, PICKLED CAULIFLOWER, TARRAGON & LEMON VINAIGRETTE	21
STEAMED CLAMS	HOUSE MADE PANCETTA, RED WINE, CALABRIAN CHILLIES, CHERRY TOMATOES & SMOKEY RED SAUCE, FINISHED WITH CRISPY CAPERS, CHOPPED PARSLEY & BASIL. SERVED WITH TOAST POINTS	20
BURRATA	IMPORTED BURRATA SERVED WITH APPLES, PEARS, BEETS & CHERRY TOMATOES. FINISHED WITH OLIVE OIL, AGED BALSAMIC, TOAST POINTS & CHIVES	24
ROASTED CHICKEN FLATBREAD	WOOD-FIRED CHICKEN, OLIVE OIL BASE, FRESH MOZZARELLA & PROVOLONE CHEESE. FINISHED WITH ARUGULA, PICKLED ONIONS & AGED BALSAMIC	15

PIZZA

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

PROSCIUTTO & PEAR	WHITE SAUCE, MOZZARELLA & PROVOLONE BLEND, SHAVED PEARS, GORGONZOLA, CARAMELIZED ONIONS. FINISHED WITH PROSCIUTTO & ARUGULA	24
MARGHERITA	RED SAUCE, FRESH TOMATOES ROASTED GARLIC, MOZZARELLA CHEESE, BASIL & OLIVE OIL.	20
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPERONCINI & BASIL	21
PORCHETTA	WHITE SAUCE, HOUSE MADE PORCHETTA SLICED THIN, RICOTTA CHEESE, CHOPPED CALABRIANS, MOZZARELLA & PROVOLONE BLEND. FINISHED WITH ARUGULA, PICKLED ONIONS & AGED BALSAMIC	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.

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	CLAMS STEAMED IN WHITE WINE, HOUSE MADE PANCETTA, CALABRIAN CHILLIES, ONIONS, GARLIC & BUTTER OVER SPAGHETTI NOODLES. FINISHED WITH PARSLEY & BREADCRUMBS	32
PAPPARDELLE	BRAISED WILD BOAR RAGOUT, ROASTED ROOT VEGETABLES, FINISHED WITH BREADCRUMBS, PARMESAN & CHIVES	30
LAMB TORTELLI	TORTELLI FILLED WITH BRAISED LAMB & RICOTTA, CELERY ROOT PUREE, BRAISED KALE, ROSEMARY, SMOKED TOMATO & LAMB JUS. FINISHED WITH BREADCRUMBS & PARMESAN	29
TAGLIATELLE	BRAISED WILD BLACK TRUMPET MUSHROOMS, FRESH RICOTTA, THYME, BREAD CRUMBS, AGED BALSAMIC & CHIVES	30
FUSILI PESTO	CREAMY HOUSE MADE PESTO, ROASTED ROOT VEGETABLES. FINISHED WITH BREADCRUMBS, FRESH RICOTTA & BASIL	27

SECONDI

WOOD-FIRED LAN ROC PORK CHOP	SMOKED ONION PUREE, ROASTED SQUASH & ROOT VEGETABLE SUCCOTASH, PORK, APPLE & HOUSE MADE PANCETTA REDUCTION SAUCE	32
BRAISED LAMB SHANK	LAMB SHANK, STEWED WHITE BEANS WITH ROOT VEGETABLES, LAMB DEMI GLACE, CHIVES & AGED BALSAMIC	35
BRAISED PORK CHEEKS	BRAISED LAN ROC PORK CHEEKS, TRUFFLE INFUSED POLENTA, ROASTED CAULIFLOWER, TRUFFLE REDUCTION SAUCE, CHIVES	29
WOOD-FIRED CHICKEN BREAST	LEMON & ITALIAN SPICES BRINED CHICKEN BREAST SERVED WITH SMOKED ONION PUREE, CELERY ROOT CONFIT & ITALIAN HERB CHICKEN JUS	30
RISOTTO	HOUSE MADE TRUFFLE BUTTER INFUSED RISOTTO WITH ROASTED ROOT VEGETABLES & CAULIFLOWER. FINISHED WITH PARMESAN CHEESE, CHIVES & AGED BALSAMIC VINEGAR	26

SANDWICHES

SHAVED PORCHETTA	HOUSE MADE PORCHETTA ROASTED & CHILLED AND SLICED THINLY. WARMED IN THE WOODFIRED OVEN WITH PICKLED ONIONS, ROASTED PEPPERS & MELTED TALEGGIO, SERVED ON A TOASTED ITALIAN ROLL WITH DIJONAISE	18
GABAGOOD	LAYERED WITH SOPPRESATTA & SPICY CAPOCOLLO, PROVOLONE CHEESE, & CHOPPED CALABRIANS. ROASTED IN THE WOOD-FIRED OVEN ON AN ITALIAN ROLL. FINISHED WITH ITALIAN VINAIGRETTE & ARUGULA	18
NICK'S CHEESEBURGER	1/3# PATTIE SEASONED WITH HOUSE MADE ITALIAN HERB SEA SALT. TOASTED BUN, DIJONAISE, MELTED PROVOLONE, CARAMELIZED ONIONS, SHAVED LETTUCE, CHOPPED ITALIAN PEPPER SPREAD	16
CHOPPED CHEESE	GROUND BEEF PATTIE, CARAMELIZED ONIONS, PICKLED ONIONS, RED BELL PEPPER & JALAPENOS SEARED HARD & CHOPPED TOGETHER. TOPPED WITH AMERICAN CHEESE. SERVED ON AN ITALIAN ROLL WITH CALABRIAN CHILE AIOLI & SHAVED LETTUCE	15