

WELCOME

ANTIPASTI

Focaccia 10

naturally leavened,
served with d.o.p. olive oil flight

**add Housemade Ricotta
with honey & pistachios +6**

Olives 7

roasted italian olives, citrus and herbs

Toasted Hazelnuts 8

brown butter, rosemary, thyme

Marinated White Anchovies 12

tomato salad with serrano pepper,
lemon, olive oil, italian parsley

Burrata 16

housemade with orange salt &
orange marmalade, grilled focaccia

CHARCUTERIE

Charcuterie Board 16 / 30 choose two or four

negrini salami • prosciutto di parma
• mortadella • speck

served with homemade rosemary crackers

THE COOL

Raw Oysters* 20

white balsamic herb mignonette

Crudo* MKT

seasonal selection

Kale Crumb Salad* 14

anchovies, parmigiano reggiano crisp, citrus
bread crumbs, lemon anchovy dressing

Salt-Roasted Beets 12

chilled beets, whipped gorgonzola mousse,
toasted pistachios, apple, celery sprouts

THE HOT

Roasted Oysters 21

roasted with european butter, black garlic,
parmigiano reggiano, citrus bread crumbs

Grilled Octopus 17

sun-dried tomato vinaigrette,
fresh tomato, chili oil

Whole Fried Artichokes 13

breaded & fried, sage-lemon aioli

PRIMI

Calabrian Chili Pappardelle 24

calabrian chili beef ragù,
housemade ricotta

Spaghettoni alla Nerano 20

creamed zucchini, zucchini slices,
pecorino romano, parsley

Mushroom Tortelloni 28

seasonal mushrooms, truffle oil, shaved
parmigiano reggiano, porcini cream

Sunny Cavatelli 25

housemade pork sausage, kale, broccolini,
sun-dried tomato cream, parmigiano reggiano

Bucatini all'Amatriciana 23

guanciale, san marzano tomato-garlic sauce,
pecorino romano

Farrotto 20

creamy farro, seasonal squash, seasonal
vegetables, mascarpone, pecorino romano

Featured Seafood Pasta mkt price

**add a Cheese Cloud! Parmigiano Reggiano OR Pecorino Romano +3
Sub Gluten-Free Pasta +3**

SECONDI

Branzino 38

whole fillet, white balsamic mignonette,
shaved fennel, watercress

Chicken Piccata 25

whey-brined, grilled with
lemon, capers

Short Rib 52

braised, celery sprouts,
mixed vegetable giardiniera

Lamb Chops* 36

red wine reduction, salsa verde,
radish, watercress salad

Oven Roasted Porchetta 33

stuffed with mortadella, raisins, pistachios
served with roasted apricot mustarda

CONTORNI

Broccolini Romesco 14

grilled, toasted almond
slivers, romesco

Grilled Carrots 14

whole roasted carrots,
watercress pistou, goat cheese

Eggplant Rollatini 16

lightly battered, rolled with ricotta,
pecorino romano, crispy prosciutto

Fernet Peas 12

sautéed peas,
mascarpone, mint

DOLCI

Cannoli 14

housemade shells, vanilla cream,
housemade ricotta

Additional Cannoli +6 each

Orange Olive Oil Cake* 15

anson mills corn flour, basil oil,
lemon anglaise, whipped ricotta

Chocolate Sorbet 14

homespun with orange flake salt,
garda olive oil, tuille

Tiramisù Trifle 15

white chocolate cremeaux, lady finger
crumble, coffee mousse

Affogato 9

shot of counter culture espresso, homespun vanilla ice cream
(substitute chocolate sorbet +2)

*A few of our
favorite wines*



** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness. These items can be cooked to order.*