

WELCOME

ANTIPASTI

Focaccia 12

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

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 13

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

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 HOT

Roasted Oysters 21

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

Grilled Octopus 18

sun-dried tomato vinaigrette,
fresh tomato, chili oil

Whole Fried Artichokes 14

breaded & fried, sage-lemon aioli

PRIMI

Calabrian Chili Pappardelle 24

calabrian chili beef ragù,
housemade ricotta

Spghettini 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 28

whey-brined, grilled with
lemon, capers

Oven Roasted Porchetta 35

pork belly rolled with mortadella, raisins, pistachios
served with roasted apricot & brown butter mustarda

Short Rib 52

braised, celery sprouts,
mixed vegetable giardiniera

Lamb Chops* 36

red wine reduction, salsa verde,
radish, watercress salad

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

Chocolate Sorbet 14

homespun with orange flake salt,
garda olive oil, tuile

Affogato 9

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

Orange Olive Oil Cake* 15

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

Tiramisù Trifle 15

espresso cake, white chocolate mousse,
ladyfinger crumble, coffee gelée

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.