

WELCOME

ANTIPASTI

Focaccia 12

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

... add housemade ricotta
with honey & pistachios +6

Roasted Italian Olives 7

citrus, 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, green apples, whipped
gorgonzola mousse, toasted pistachios

Burrata 16

housemade with orange salt &
orange marmalade, grilled focaccia

CHARCUTERIE

Charcuterie Board 16 / 30

choose two or four

negroni salami • fernet salami
speck • prosciutto di parma • mortadella
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

Parmigiano Reggiano Cheese Cloud +3 Pecorino Romano Cheese Cloud +3
Sub Gluten-Free Pasta +3

Calabrian Chili Pappardelle 24

calabrian chili beef ragù,
housemade ricotta

Spghettini alla Nerano 21

creamed zucchini, zucchini slices,
pecorino romano, parsley

Ricotta Gnocchi 22

pan fried, sautéed san marzano
tomatoes, garlic slivers, ricotta, herbs

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

Mushroom Tortelloni 26

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

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 seasonal mustarda

Short Rib 54

braised, mixed vegetable giardiniera

Lamb Chops* 36

red wine reduction, salsa verde,
radish, watercress salad

CONTORNI

Pesto Asparagus 14

dark hazelnut & kale pesto,
lemon zest

Fingerling Potatoes 12

smashed & fried, european butter,
fried rosemary, chives

Eggplant Rollatini 16

ricotta, pecorino romano, crispy prosciutto

Grilled Carrots 14

whole roasted carrots,
watercress pistou, goat cheese

Fernet Peas 12

sautéed peas, mascarpone, mint

Farrotto 15

creamy farro, seasonal vegetables,
mascarpone, pecorino romano

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.