

WELCOME

ANTIPASTI

Focaccia 14

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

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

Burrata 17

orange salt & orange marmalade, grilled focacciay

Marinated White Anchovies 14

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

Italian Olives 8

roasted, with citrus & thyme

THE COOL

Raw Oysters* 24

white balsamic & herb mignonette

Crudo* MKT

seasonal selection

Kale Crumb Salad* 16

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

Salt-Roasted Beets 14

chilled beets, green apples, whipped gorgonzola mousse, toasted pistachios

CHARCUTERIE

Choose Two or Four 16 / 30

speck • prosciutto di parma
fennel peppercorn • mortadella
gin & juice • toscano red wine

served with house rosemary crackers

Giardiniera 5

italian pickled vegetables
...goes great with ricotta, burrata, & charcuterie!

Toasted Hazelnuts 8

brown butter, rosemary, thyme, sage

THE HOT

Roasted Oysters 25

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 15

breaded & fried, lemon-sage aioli*

PRIMI

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

Calabrian Chili Pappardelle 25

calabrian chili beef ragù, housemade ricotta

Spaghettoni alla Nerano 23

creamed zucchini, zucchini slices, pecorino romano, italian parsley

Ricotta Gnocchi 24

pan-fried, brown butter, san marzano tomato sauce, garlic, herbs

Sunny Cavatelli 26

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

Bucatini all'Amatriciana 25

guanciale, san marzano tomato-garlic sauce, pecorino romano

Mushroom Tortelloni 27

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

INTERMEZZO

for the Table

Infused Melon 3

priced per person

SECONDI

Wagyu NY Strip* 69

parmigiano reggiano butter, braised carrot purée

Braised Short Rib 65

mixed vegetable giardiniera

Pork Milanese 42

citrus-breaded & pan-fried berkshire pork chop, watercress salad, grilled lemon butter

Grilled Branzino 48

white balsamic & herb mignonette, shaved fennel, watercress

Chicken Piccata 36

whey-brined & grilled, lemon, capers

CONTORNI

Pesto Asparagus 15

dark hazelnut & kale pesto, lemon zest

Fingerling Potatoes 13

smashed & fried, european butter, fried rosemary, chives

Fried Eggplant Rollatini 16

housemade ricotta, pecorino romano, san marzano tomato sauce, crispy prosciutto

Grilled Carrots 16

whole roasted carrots, watercress pistou, goat cheese, greens

Fernet Peas 13

sautéed peas, mascarpone, mint

Farrotto 16

creamy farro, seasonal vegetables, mascarpone, pecorino romano

DOLCI

Cannoli 14

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, vanilla bean whipped cream
... substitute chocolate sorbet +2

Orange Olive Oil Cake* 15

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 foodborne illness.