

shared plates

small bites

Citrus Marinated
Castelvetro
Olives / 8

Herb Focaccia / 6
extra virgin olive oil, aged
balsamic

Crostini Funghi / 10
roasted mushroom medley,
whipped ricotta, shallot, thyme

Crostini di Parma / 10
prosciutto di parma,
caramelized apple, ricotta,
crispy rosemary

Peperoni Piccante / 10
peppers stuffed with sharp
provolone, prosciutto di parma

Datteri con Pancetta / 13
bacon wrapped dates, goat
cheese

for the table

Carciofi alla Giudia / 12
crispy artichoke, citrus aioli

Burrata / 15
roasted baby heirloom
tomatoes, garlic confit, basil
pesto, olive oil, toasted baguette

Charred Brussels Sprouts / 14
garlic, pancetta, brown sugar

Polpette alla Napoletana / 16
meatballs, pancetta marinara,
basil, burrata, toasted baguette

Cavolfiore Arrosto / 14
roasted cauliflower, calabrian
chili, gremolata, pine nuts,
tahini

Arancini / 16
parmigiano reggiano, roasted
butternut squash, thyme

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase
your risk of food borne illness.

Menu items may contain or come into contact
with WHEAT, EGGS, PEANUTS, TREE NUTS, and
MILK. For more information, please speak with a
manager.

charcuterie

3 Cheese / 18

Meats & Cheese / 28

served with toasted baguette, citrus-marinated olives, house-made
giardiniera and cucumber pickles, nuts, and dried fruit

Cheese parmigiano reggiano, honey goat, whipped ricotta
Meat sopressata, salami Casalingo, prosciutto di parma

salads

add chicken, spicy sausage, prosciutto, pancetta, shrimp / 8
add salmon / 10

Dea Verde / 17

tuscan kale, shaved brussels sprouts, avocado, mint, carrot, toasted
almonds & pumpkin seeds, tahini herb dressing

Rucola Avocado / 16

arugula, shaved walnuts, parmigiano reggiano, white balsamic
vinaigrette

Caesar Piccante / 17

romaine, pickled chili, parmigiano reggiano, spiced croutons, spicy
caesar dressing

pasta

sub gluten free tagliatelle / 4

add chicken*, spicy sausage, prosciutto, pancetta, shrimp, meatballs / 8
add salmon / 10

Pappardelle Bolognese / 23

our famous 8hr ragu of soffritto,
tomato, pork, veal, parmesan,
parsley

Fusilli Pesto alla Genovese / 19

basil, pine nuts, parmigiano
reggiano parsley

Paccheri Pomodoro / 20

Eduardo's buttery tomato sauce,
extra virgin olive oil, parmigiano
Reggiano, basil

Spicy Vodka Gnocchi / 20

whipped ricotta and basil

large plates

Costata Arrabbiata / 29

braised short rib, spiced tomato
sauce, polenta fritter

Pan Roasted Chicken / 28

pan-seared chicken breast with
drumette, balsamic braised kale,
lemon roasted potatoes, white
wine pan sauce

Salmone al Bourbon / 28

honey-bourbon glaze,
cauliflower puree, garlic rapini

pizza

Margherita / 18

house tomato sauce, fior di latte,
fresh basil

Vodka Pesto / 20

rapini pesto, vodka tomato sauce,
fior di latte, reggianito

Diavola / 21

house tomato sauce, spicy
pepperoni, aged mozzarella, white
truffle oil, fresh basil + add burrata
/ 4

Potato Gorgonzola / 21

gorgonzola, roasted radicchio, thin
potato, crispy rosemary, reggianito

Prosciutto Arugula / 20

house tomato sauce, prosciutto di
parma, aged mozzarella, wild
arugula

Cacio E Pepe / 22

parmigiano reggiano cream, aged
mozzarella, regganito, black
pepper

Hot Honey / 22

vodka tomato sauce, spicy
pepperoni, aged mozzarella,
reggianito, cayenne-infused
honey, fresh scallions

Miele & Fig / 23

house tomato sauce, parmigiano
reggiano, honey-infused goat
cheese, aged mozzarella, dried
figs, cayenne-infused honey, wild
arugula

Salsiccia / 23

house tomato sauce, aged
mozzarella, fresh spicy fennel
sausage, roasted red peppers, red
onions

Funghi / 22

black pepper cream sauce, aged
mozzarella, roasted cremini
mushrooms, shallots

Carciofo / 19

artichoke hearts, mozzarella,
parmigiano reggiano, garlic,
lemon