











## *Antipasto* (choice of one)

---

burrata cremosa  	chilled pepperonata, crisp basil
beets  	pistachio pesto, picante yougurt
grilled mortadella  	scamorza, wild arugula, 15 y/o balsamic
chilled calamari  	condijun


## *Primi* (choice of one)

---

spaghetti 	capers, gaeta olives, anchovy, tomato, basil
rigatoni	pancetta, onions, pecorino sardo
gnocchi 	basil pesto, pine nuts, green beans, new potato
linguine	littleneck clams, garlic, oil, pepperoncino, parsley

## *Secondi* (choice of one)

---

pork	scaloppine, prosciutto, sage, white wine demi, oregano
chicken	“scarpariello” sausage, pepperoncini, mushrrom, potato, olives
sea bream	canellini beans, salsa verde
polenta 	roasted foraged mushrooms, gremolata, parmesan fonduta

---

## *Drink Features*

---

**aperol spritz**  
prosecco, aperol, orange slice, soda  
\$8

**hugo**  
elderflower, prosecco, lime, mint  
\$8

**bocelli pinot grigio**  
\$9 glass - \$30 btl

**michele chiarlo barbera d'asti**  
\$9 glass - \$30 btl

---

*some of our pasta dishes are available **gluten free**  
upon request - please ask you server*

---

*Please let your server know if you have a  
food allergy or sensitivity as  
**not all ingredients are listed on the menu***

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