



The Antipasto Bar

A market selection of fresh bites

Each item	4
3 items	11
5 items	18

Please inquire about today's offerings.

Affettati e formaggi

A selection of house, artisan, and imported cured meats.

Small (for 1 - 2)	12
Medium (for 3 - 4)	18
Large (for 5 - 7)	23

A selection of artisan, regional, and international cheeses. Offering changes based on season, ripeness, and availability.

Small (for 1 - 2)	14
Medium (for 3 - 4)	19
Large (for 5 - 7)	25

Stuzzichini

Polpettine 6

Bite-sized veal, pork and beef meatballs. Finished in a rich tomato, chard and onion sauce.

Squash blossoms 11

Tempura-dipped, golden-fried squash blossoms stuffed with Bellwether Farms ricotta and *Parmigiano-Reggiano*.

Mixed olives and pickles 6

Italian olives marinated with citrus and herbs + house-pickled vegetables.

Assorted breads 5

Herbed crackers, *grissini*, and grilled flatbread.

Olive oil flight 5

A trio of artisan-produced extra virgin olive oils selected to display the range of color, flavor, and mouth-feel of premium oil. Served with Firebrand baguette.

Primi

Grilled prosciutto-wrapped peaches with dandelion greens 12

Chilled cucumber soup 8

A cool, crisp soup with a touch of yogurt, cream and lemon, garnished with a beet root relish.

Caprese 12

Buffalo's milk mozzarella from Campania, local heirloom tomatoes, fruity EVOO, and Genovese basil. Perfect.

Classico bruschetta 11

Summer on a slice of bread. Heirloom tomatoes, fresh torn basil, and garlic.

Egg, truffle salt, and *Parmigiano-Reggiano* bruschetta 13

Pasta (all pastas are house-made)

Bigoli with sardines, saffron, and sultanas 16

Spice route influence on the Venetians is fully explored in this dish. Whole wheat pasta tossed with crispy Monterey Bay sardines, cherry tomatoes, and sultanas in a saffron-infused sauce.

Egg pappardelle with slow-braised rabbit 17

Rich house made egg yolk noodles cut wide and served with our classic, divine braise of rabbit.

Tagliatelle with duck and porcini 17

Inspired by a good day's hunt in the hills of Marche. Duck braised with *Montepulciano*, porcini, and herbs.

Spelt *fazzoletti* with a market-mix of mushrooms 15

Our *fazzoletti*, or "little handkerchiefs", are made from the ancient relative to wheat, spelt. Local market mushrooms are lovingly sauteed in sweet cream butter and thyme.



Piatti

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**Lemon and mint rubbed lamb with pearl
barley risotto**.....24

Paprika-braised beef short rib with *knodel* and *cren* 25
The northeast reveals its Austro-Hungarian influence with this braise of paprika and tomato. Served with chive-pancetta dumplings and a light horseradish cream.

**Sweet corn pancakes and grilled heirloom vegetables
on red pepper and eggplant "caviar"**.....18

**Pan-roasted sea bass with toy box tomatoes
and summer squash**.....22

Contorni

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Fresh shelling beans.....6

Seasonal greens.....5

Romano beans.....6

Dolci

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Late summer panna cotta.....8
Lemon verbena custard, blackberry marmalade, and a crispy corn tuile.

Stracciatella cake with hot fudge sauce.....8
Creamy semifreddo on chocolate hazelnut crust with TCHO chocolate fudge sauce.

Pluot and almond cake with Sangiovese sauce.....8

Vanilla gelato.....6

with crushed lavender, olive oil, and sea salt.....8

with 15-year-old aged *balsamico*.....8

Affogato.....4

A selection of gelato and sorbetto from Noci.....7
A passion for Italy, cycling, and great food...no wonder we love these guys. We're excited to showcase Noci's exceptional product. Organic dairy and seasonal flavorings. *Bellissimo!*

Serving Lunch

Tuesday - Friday 11:00am - 4:00pm
Saturday 12:00pm - 4:00pm

Dinner

Monday 5:00pm - 10:00pm
Tuesday - Thursday 4:00pm - 11:00pm
Friday - Saturday 4:00pm - 12:00am