

DINNER

LIFE IS A COMBINATION OF MAGIC AND PASTA.

SALUMI

SOPPRESSATA (ITALY) \$7
PORCHETTA (HOUSE MADE) \$7
PROSCIUTTO DI PARMA (ITALY) \$7
SPECK (ITALY) \$7

MEAT BOARD
(CHEF'S CHOICE) \$23

PARMIGIANO 24 MONTH (ITALY) \$7
TALEGGIO (ITALY) \$5
PECORINO (ITALY) \$5
GORGONZOLA DOLCE (ITALY) \$5

CHEESE BOARD \$18
(CHEFS CHOICE)

MEAT & CHEESE BOARD (CHEFS CHOICE) \$26

ANTIPASTI

GRILLED COUNTRY BREAD \$2
WITH SALSA VERDE \$4
WITH FONTINA FONDUTA \$8

SUGAR SNAP PEA SALAD \$14
PROSCIUTTO, LEMON VINAIGRETTE
& RADISH

LOCAL BURRATA \$15
HEIRLOOM TOMATOES & ARUGULA
ADD PROSCIUTTO \$5

WARM BUTTERNUT SQUASH
SALAD \$15
HAZELNUTS, KALE, PROSCIUTTO &
BALSAMIC

MEDITERRANEAN OCTOPUS \$18
CONCENTRATED TOMATO
& POTATO CREMA

POLPETTINE \$11
VEAL CHEEK & PORK MEATBALLS

BROCCOLINI AL CESARE \$12
TOASTED GARLIC & PARMIGIANO

CREAMY POLENTA \$14
PROPER SAUSAGE "MACCHIALINA
BLEND" SAUSAGE RAGU & CIPOLLINI

TORTINO DI MELANZANE \$14
"EGGPLANT PARMIGIANA"



PLEASE ALERT YOUR SERVER OF ANY
FOOD ALLERGIES. AS NOT ALL

PASTA FATTA IN CASA

TAGLIOLINI AI FUNGHI \$23
ABALONE MUSHROOMS & PARMIGIANO

CAVATELLI MACCHIALINA \$24
BABY MEATBALLS, PORCHETTA
& PECORINO

BEEF MEZZALUNA \$23
HAZELNUTS, BROWN BUTTER
& RICOTTA SALATA

SPAGHETTI VONGOLE \$25
LITTLE NECK CLAMS, CALABRESE CHILES
& ARUGULA

SPAGHETTI POMODORO \$21
TOMATO & BASIL

LASAGNA \$24
SHORT RIB & TALEGGIO

ENTRÉE

LOCAL CATCH M/P
YUKON GOLD POTATO,
BROWN BUTTER & CAPERS

HONEY-DIJON GLAZED HALF
ORGANIC CHICKEN \$27
PORCINI CRUMBLE, CHARRED
SCALLIONS & POLENTA

21 DAY DRY AGED NY STRIP \$50
CRUSHED FINGERLINGS
& TRUFFLED MUSHROOMS

HALF NY STRIP \$29

VEAL MILANESE \$32
CONCENTRATED TOMATO,
ARUGULA & PARMIGIANO
REGGIANO

MAKE IT PARMIGIANO ADD \$8