



Antipasti

*** MOZZARELLA DI BUFALA E POMODORI**
 Imported Buffalo Mozzarella, Heirloom tomatoes,
 basil, red onion, balsamic glaze / 14.5
INSALATA CESARE
 Crispy green hearts of Romaine,
 house Caesar dressing, shaved Parmesan-
 Reggiano cheese, toasted brioche croutons / 8.5
***INSALATA DI BARBABIETOLA**
 Balsamic roasted beets, butternut squash, arugula,
 micro kale, feta cheese, toasted pine nuts / 15
GNOCCHI CON ASTICE E SPINACI
 Homemade petite potato dumplings, lobster,
 truffle paste, spinach, white wine shallot sauce / 16
*** FUNGHI RIPIENI**
 Roasted Portobello filled with truffle tomini cheese,
 roasted peppers, shaved Pecorino cheese / 12
***ANTIPASTO ALLA VIVERE**
 Chefs choice of cured meats, cheeses and vegetables / 18

MINISTRA DEL GIORNO
 Soup of the day / 7.5
*** INSALATA DELLA CASA**
 Field greens, shaved radish,
 Heirloom tomatoes, balsamic vinaigrette / 7.5
***FORMAGGI ASSORTITI**
 Chefs selection of assorted cheeses /13
INSALATA DI ASPARAGI CON UOVO AFFOGATO
 Shaved asparagus, frisee, bandaged sheep cheddar,
 fried shallots, white truffle vinaigrette, soft poached egg /14
***CALAMARI ALLA GRIGLIA**
 Grilled calamari tossed with roasted peppers,
 charred cherry tomatoes, torn basil
 in a spicy lemon vinaigrette, nduja purée /15
***POLPO ALLA GRIGLIA**
 Charcoal grilled Spanish octopus, pan fried purple
 potatoes, port wine, sautéed butternut squash,
 creamy garlic purple aioli / 16

Paste "Specializing in Hand Crafted Pasta"

AGNOLOTTINI DI FAGIANO
 "Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 27
RAVIOLI DI FORMAGGIO ALLA CARBONARA
 Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano,
 toasted garlic, shallots, seasonal mushrooms, green peas, San Danielle Prosciutto, Parmesan cream sauce / 27
TAGLIORINI ZAFFERANO ALLA CALABRESE
 Housemade saffron pasta sautéed with garlic and olive oil, spicy Calabrian peppers,
 Calamari, baby Gulf shrimp, Diver Sea scallop / 29
TAGLIATELLE ALLA BOLOGNESE
 Handmade pasta ribbons, traditional Bolognese meat sauce of veal, pork and beef / 24
TORTELLINI CON RICOTTA E CARCIOFI
 Housemade ring shaped pasta filled with artichoke hearts, Ricotta and herbs, toasted Anise seeds, mint,
 in a artichoke broth /26
RIGATONI CON CONIGLIO E OLIVA
 Housemade Rosemary infused Rigatoni, braised young rabbit, Castrel Ventrano olives,
 toasted pine nuts, Pecorino / 28
RISOTTO CON GRANCHIO E GAMBERI OREGANATA
 Slow cooked Carniroli rice, pan seared Lump Crabmeat, Prawns, heirloom tomatoes,
 oregano, fried garlic, toasted bread crumbs/ 30
 (Gluten Free pasta available upon request) * Indicates Gluten Free

Secondi

***MERLUZZO NERO CON QUINOA E TAPENADE**
 Pan seared, oven roasted Black Cod fillet, red quinoa, toasted pine nuts,
 topped with cherry tomatoes olive tapenade/ 34
CAPELANTE CON FARRO
 Pan seared Diver Sea scallops, creamy Farro, pomegranate seeds, roasted winter squash / 33
***AGNELLO CON PATATE ARROSTO E CIPOLLINI**
 Grilled 7oz Colorado Lamb loin, creamed Swiss Chard, roasted potatoes, Cipollini onions, Saba / 35
***POLLO CON RAGU E CAVOLETTI BRUXELLES**
 Pan seared Amish Airline chicken, skin-on, sliced on a Cannellini bean Ragù, with chicken leg confit
 caramelized Brussel sprouts / 27
*** GRIGLIA DI VITELLO**
 Grilled 14oz bone in Veal chop, roasted garlic, seasonal spring salad with fennel, parmesan, pickled fava beans / 43
*** BISTECCA MAMA MIA**
 Grilled 20oz USDA Prime Dry aged 30 day bone in Ribeye steak,
 rosemary roasted potatoes, local farm seasonal vegetables/ 48

* Indicates Gluten Free

Emily Phillips, Executive Chef
 Steven Ray Mendez, Sous Chef