



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 CON POLENTA**
 Grilled marinated Portobello Ragù, crispy
 San Danielle Prosciutto, creamy white polenta / 13

***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

CHITARRA ALLA BOLOGNESE
 Handmade thin 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 PESTO DI PISTACCHIO**
 Slow cooked creamy Carniroli rice, Jumbo Lump crabmeat, whipped lemon ricotta,
 pistachio pesto, fennel, Parmesan-Reggiano / 29

*(Gluten Free pasta available upon request) * Indicates Gluten Free*

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***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

***CAPESANTE CON POLENTA E RAMPE**
 Pan seared Diver Sea scallops, brown butter polenta, grilled ramps, fava beans,
 white balsamic ramp vinaigrette / 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