



Shareable Plates

- Chicken Liver “Bombetta” (Tuscan style chicken livers, crostini, caper dust) 17
- Charred Octopus (green & white beans, grape tomatoes, pancetta vinaigrette) 19
- Polpettine (fennel spiced mini pork meatballs in tomato sauce) 17
- Strozzapreti (spinach/ricotta gnocchi, tomato sauce, parmigiano) 15
- Mixed Vegetable Fry (artichoke, zucchini, cauliflower, green beans, mushrooms) 16
- Bruschetta Trio (roasted tomato, cannellini puree, olive pesto) 16

Salads / Soup

- Seasonal Soup 10
- “Hot” Caesar (grilled romaine, bagna cauda vinaigrette, parmigiano, breadcrumbs) 10
- Crunchy Salad (arugula, fennel, celery, almonds, grape tomatoes, citrus vinaigrette) 10
- Spinach Salad (mushrooms, crispy pancetta, parmigiano, red wine vinaigrette) 10
- “Winter” Salad (radicchio, romaine, walnuts, parmigiano, green apple vinaigrette) 10

Pasta / Risotto

- Parma Style Risotto (prosciutto, mushrooms, peas, parmigiano) 25
- Spinach Tagliatelle with Bolognese Ragu’ & Parmigiano 25
- “Cacio e Pepe” (fresh bucatini, pecorino, black pepper, EVOO) 22
- Mushroom Ravioli in Truffled Broth (parmigiano, Italian parsley) 25
- Emily’s Ravioli (goat cheese/leek filling, pine nut/sage butter, parmigiano) 25
- “Merlin’s” (house pappardelle, cremini, porcini, speck, spinach, peas, cream) 25
- “Genovese” (fresh bucatini, gulf shrimp, basil pesto, green beans, pine nuts) 28
- Lasagne Bolognese (spinach pasta, bolognese ragu, béchamel, parmigiano) 26

Large Plates

- Red Snapper (chickpeas, tomatoes, roasted zucchini, fennel, basil pesto) 40
- “Cacciucco” Tuscan Seafood Stew (gulf shrimp, snapper, calamari, scallop, octopus, mussels, grilled bread) 40
- Grilled Texas Quail, Cannellini Puree, Kale, Raisins, Pinenuts, Caper Vinaigrette 36
- Double-Cut Lamb Chops *, Stewed Lentils with Spinach & Grape Tomatoes, Agliata Sauce 52
- Alto Adige Goulash (beef shortrib, mushrooms, root vegetables, paprika, polenta) 30
- Grilled NY Strip “Tagliata” * (served sliced w cannellini beans, kale, tomatoes) 42

Sides

- Grilled Polenta 7
- Sautéed spinach with grape tomatoes, pine nuts & balsamic vinegar 9
- Braised green beans with prosciutto & tomato 9
- Cauliflower with olive pesto & golden raisins 9
- Brussels sprouts with crispy pancetta 9

Dessert

- Affogato (espresso + vanilla gelato) 7
- Chocolate Chip Biscotti 8 (contains walnuts)
- Vanilla Pannacotta, Saba, Blood Orange Syrup 12
- Citrus Polenta Cake, Whipped Cream, Toasted Almonds 12
- Chocolate Budino (chocolate mousse, sea salt shortbread, whipped cream) 12

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.**

*** Split Plate Charge \$4 *Corkage Fee \$25**