

SMALL PLATES + STARTERS

BROCCOLINI | 12.5

Sauteed with garlic butter

MEATBALLS | 12.5

3 meatballs served with whipped ricotta

HOUSE-MADE CANNELLINI HUMMUS | 12

White beans, lemon, parsley, olive oil + house-made crackers with herbs
+3 add crudite

MARINATED OLIVES | 8

Mixed olives marinted with citrus and fresh herbs

HOUSE-MADE PICKLES | 7

Seasonal pickled vegetables made here

CHARCUTERIE BOARD | 29

A gorgeous board of cured meats, cheeses and vegetables, served with house-made crackers and eggplant compote. Made for sharing.

BURRATA WITH TWO PESTOS | 15.5

Creamy burrata with poached pear, sun-dried tomato + arugula-parsley pesto duo, toasted sourdough

SQUASH + RICOTTA | 14

Roasted delicata squash, whipped ricotta, Calabrian honey, pepitas, pecorino romano

MUSSELS WITH GARLIC BREAD | 18

Served in a Calabrian chile and white wine broth, with fennel, mustard seeds and shallots.

ROASTED CAULIFLOWER | 12.5

With black currants and hot honey drizzle

BEANS + SAUSAGE | 12.5

Gigante beans, pork sausage, bell pepper, garlic

WHIPPED RICOTTA | 10

With fennel oil, on two pieces of house-made focaccia. A PL classic!
Make it a Double: 18

ROASTED BEET + APPLE | 16.5

Roasted beets, arugula, whipped goat cheese, seasonal apple, fall vinaigrette

ENDIVE + RADICCHIO SALAD | 15

Shaved apple, dried cranberries, pecorino romano, champagne vinaigrette

LOUISE'S CAESAR | 14.5

Little gems, focaccia croutons, pecorino, cherry tomatoes, homemade dressing (with anchovies)

FENNEL + ARUGULA | 14.5

Shaved fennel, arugula, crispy chickpeas, pecorino + a bright lemon vinaigrette

ADD TO YOUR SALAD:

GRILLED CHICKEN 6.5

SHRIMP 6

PROSCIUTTO 4

BURRATA 4

AVOCADO 3.5

FRESH PASTA

We choose a special fresh pasta shape. You choose your sauce + add-ons. We also have fresh GF pasta!

TUSCAN LAMB RAGU | 25.5

A must-try! Slow-cooked lamb with carrots, onion, red wine, tomato, and warm spices. Finished with a drizzle of béchamel. So good with burrata or whipped ricotta!

CACIO E PEPE | 16.5

Our best seller! Cracked black pepper and salty pecorino. Crispy, spicy prosciutto is a must-try add-on!

COASTAL SEAFOOD PASTA | 27

Shrimp, calamari and mussels in a saffron and garlic brodo with shallots and tomatoes. Try adding Calabrian chiles and breadcrumbs.

ROASTED TOMATO SAUCE | 14.5

Our signature sauce, made with organic Bianco DiNapoli tomatoes, onions and garlic. Really good when you add burrata and breadcrumbs. *Can be made vegan.*

SPICY RED PESTO | 19.5

Sun-dried tomato, lemon zest, garlic, Calabrian chiles and sunflower seeds. Our fave add-ons are grilled chicken and breadcrumbs. *Can be made vegan.*

PASTA WITH MEATBALLS | 21

Homemade all-beef meatballs in our roasted tomato sauce. Allison's great-grandmother's recipe with breadcrumbs, garlic and pecorino. Try adding whipped ricotta!

CREAMY MUSHROOM + TRUFFLE | 25.5

Five different wild mushrooms, balsamic-glazed pearl onion, fresh herbs, drizzled with truffle oil. Even better when you add grilled chicken and arugula.

LOUISE'S CLASSIC RAGU | 27

This is the sauce Allison's grandmother would spend all day cooking on Sundays. Slow-cooked meat ragu with beef, pork, sausage, tomato, garlic and lots of love. Adding whipped ricotta is a must!

DAD'S FAMOUS RED PEPPER SAUCE | 19.5

A dish from Allison's childhood! Roasted bell peppers blended with smoked paprika, roasted garlic and cream. Pair it with shrimp or crispy, spicy prosciutto!

LASAGNA

CAPRESE LASAGNA | 23

Fresh pasta sheets layered with heirloom tomatoes, fresh mozzarella, basil, ricotta and topped with parmesan.

BOLOGNESE LASAGNA | 25

Slow-cooked beef and pork ragu, layered with fresh pasta sheets, fresh mozzarella, ricotta and topped with parmesan.

FOUR CHEESE MAC | 17.5

Creamy and cheesy with cheddar, jack, parmesan and pecorino. Try it with spicy crispy prosciutto and breadcrumbs! Available GF!

ADD TO YOUR PASTA:

GRILLED CHICKEN 6.5

BURRATA 4

SHRIMP 6

CANNELLINI BEANS 2.5

SPICY CRISPY PROSCIUTTO 4

HOUSE MADE WHIPPED RICOTTA 3.5

FRESH ARUGULA 2.5

BREADCRUMBS 1

CALABRIAN CHILES 1.5

FRESH GLUTEN-FREE RIGATONI 3.5

WE ARE SOY + NUT-FREE!

20% AUTOMATIC GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 + MORE.
CORKAGE FEE: \$30 PER BOTTLE. OUTSIDE DESSERT FEE: \$3 PER PERSON.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SALADS

HOMEMADE FOCACCIA

BREAD PLATE | 5.5

Four pieces of freshly baked focaccia, with a side of Sicilian olive oil

SEASONAL FOCACCIA | 8

Chef's special rotating focaccia!

SAMPLER PLATE | 9.5

Sea salt, garlic rosemary and seasonal focaccia for the table



MENU