



buonasera

GENERAL MANAGER
TJ Kress

EXECUTIVE CHEF
Mike Tiva

Please let your server
know about any allergies
or dietary restrictions.

*Consuming raw or
undercooked meats,
poultry, seafood,
shellfish, eggs,
or unpasteurized milk
may increase your risk
of food-borne illness

a 20% gratuity will
be added to parties
for 8 or more

PICCOLO

- Arancini** parmesan-saffron risotto fritters “milanese,” pomodoro 15
- Crispy Brussels Sprouts** pepperoni, balsamic hot honey, parmesan 14
- Pretzel-Crusted Calamari** buttermilk brined, salsa rossa, grain mustard aioli 16
- Hamachi Crudo** serrano, pear, olive, ginger buttermilk dressing 19*
- Burrata** agrodolce baby beets, walnuts, fennel pollen, grilled sourdough 18
- Meat & Cheese** prosciutto, mortadella, soppressata, parmesan, caciocavallo, fig jam 20
- Prato Meatballs** roasted tomato, onion agrodolce, mascarpone polenta 17

BRUSCHETTE

- Piccante Dolce** prosciutto, fresno pepper jam, lemon ricotta 16
- Caponata** roasted eggplant, basil, e.v.o.o. 14
- Steak Tartare** calabrian chili aioli, capers, parmesan, shaved egg yolk 18*
- Caprese Compressa** confit tomato, stracciatella, basil aioli 15

INSALATA

- Escarole** parmesan, tuscan bread crisps, anchovy citrus vinaigrette 15
- Autumn Verde** fig, apple, cranberry, almond, dressed lettuces 14
- Campagna** field greens, radicchio, pancetta tesa, rosemary almonds, balsamic 15
- Arugula** pine nuts, roasted artichokes, parmesan, vino rosso vinaigrette 15

PIZZA *Gluten Free Crust Available \$2*

- Margherita** passata pomodoro, fior di latte, genovese basil 20
- Diavolo** pepperoni, pancetta, italian long pepper, auricchio piccante 22
- Fiorentina** arrowhead spinach crema, speck ham, fontina fontal 21
- Funghi** feta, maitake mushroom, scallion, white balsamic 21

DINNER

PRIMI *Gluten Free Pasta Available \$2*

- Pumpkin Ravioli** crisp sage, brown butter, pepitas 25
- Rigatoni** bolognese “290 come luma,” pangrattato, pecorino 24
- Tagliatelle Vongole** littleneck clams, preserved lemon butter, herbs 26
- Potato Gnocchi** truffle butter, parmesan, garlic breadcrumbs 22
- Short Rib Agnolotti** smoked bone marrow, horseradish crema, parsley crumb 28
- Mustard Spaghettini “Cacio e Pepe”** speck ham, radicchio, balsamico 25

SECONDI

- Faroe Island Salmon** speck ham, black lentil, fall vegetables, herbs 35*
- Grilled Eggplant** caponata, parmesan, ricotta, pine nuts, pomodoro, breadcrumbs 26
- Duck Breast** root vegetables, duck confit spaetzle, jus 35*
- Wild Mushroom Risotto** fungi jon mushrooms, parmesan, chervil 28

Branzino
gigante, fennel sausage,
roasted tomato 38

Braised Short Rib
creamy polenta, wild mushrooms,
brussels sprouts 42

New York Strip
40 day dry-aged, roasted garlic,
12oz 58*

Chicken Saltimbocca
prosciutto, sage, roasted tomatoes,
spinach, pistachio pesto, lemon butter 32

CONTORNI

- Broccolini**
saba, pickled fresno peppers 10
- Roasted Mushrooms**
confit garlic, thyme 12
- Spaetzle**
parmesan, cracked black pepper 9

Roasted Potatoes
olio, chili flake 9

Sauteed Spinach
e.v.o.o., garlic, lemon 9

Beet Salad
pecorino, pistachios, orange vinaigrette 9

prato