buonasera

# DINNER

## PICCOLO

**Butternut Squash Arancini** parmesan fonduta, brown butter aioli, pumpkin oil 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*

**Meat & Cheese** prosciutto, mortadella, soppressata, parmesan, caciocavallo, fig jam 20

**Prato Meatballs** roasted tomato, onion agrodolce, mascarpone polenta 17

## COL PANE

**Caprese Compressa** confit tomato, stracciatella, basil aioli 15

**Caponata Scarpetta** roasted eggplant, basil, e.v.o.o. 14

**Burrata** agrodolce baby beets, walnuts, fennel pollen, grilled sourdough 18

**Steak Tartare** calabrian chili aioli, capers, parmesan, shaved egg yolk 18*

## INSALATA

**Escarole** parmesan, tuscan bread crisps, anchovy citrus vinaigrette 15

**Autumn Verde** kale, farro, apple, cranberry, almonds, creamy fig dressing 14

**Campagna** field greens, radicchio, pancetta tesa, rosemary almonds, balsamic 15

**Heirloom Beets** pecorino-goat cheese crema, pistachios, orange vinaigrette 16

**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

## PRIMI

*Gluten Free Pasta Available $2*

**Pumpkin Ravioli** crisp sage, brown butter, pepitas 25

**Radiatore** 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 farro, 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, horseradish gremolata 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

**Black Pepper Farro**
parmesan crema 9

**Warm Butter Bean Salad**
fennel sausage, confit tomato 9

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

**Roasted Potatoes**
olio, chili flake 9

prato

**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**