buongiorno

LUNCH

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 *Add Roasted Chicken $7 / Shrimp $10 / Pan-Seared Salmon $12*

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

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

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

PANINI

Panino Chicken Parmigiana pomodoro, blistered mozzarella, parmesan 20

Panino Caprese fresh mozzarella, tomato, basil aioli, arugula, saba 16

Meatball pomodoro, mozzarella, parmesan, basil aioli 19

La Bestia italian deli cuts, fully dressed, provolone, garlic aioli, oregano vinaigrette 19

Americano cheeseburger, american, secret sauce, pickles, lettuce, tomates, brioche bun 20*

SECONDI

Faroe Island Salmon speck ham, black lentil, fall vegetables, herbs 35*

Grilled Eggplant caponata, parmesan, ricotta, pine nuts, pomodoro, breadcrumbs 26

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

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