



buongiorno

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** milanese-style, parmesan-saffron risotto fritters, 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 *Add Roasted Chicken \$7 / Shrimp \$10 / Pan-Seared Salmon \$12*

- 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

LUNCH

prato

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

PANINI E SECONDI

- Panino Chicken Parmigiana** pomodoro, blistered mozzarella, parmesan 20
- Panino Caprese** fresh mozzarella, tomato, basil aioli, arugula, saba 16
- Panino Meatball** pomodoro, mozzarella, parmesan, basil aioli 19
- Panino La Bestia** italian deli cuts, fully dressed, provolone, garlic aioli, oregano vinaigrette 19
- 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*

THE AMERICANO

cheeseburger, house blend, american cheese,
secret sauce, pickles, lettuce, tomato, sesame brioche bun 20*

CONTORNI

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| Broccolini
saba, pickled fresno peppers 10 | Roasted Potatoes
olio, chili flake 9 |
| Roasted Mushrooms
confit garlic, thyme 12 | Sauteed Spinach
e.v.o.o., garlic, lemon 9 |
| Spaetzle
parmesan, cracked black pepper 9 | Beet Salad
pecorino, pistachios, orange vinaigrette 9 |