

# DINNER



## PIZZA BIANCA

### BARESE

HERB-GRILLED CHICKEN, CARAMELIZED ONION, SPINACH,  
HERB, ASIAGO 15

### MANZO

BRAISED BEEF SHORT RIB, FIRE ROASTED PEPPER, RED ONION,  
BANANA PEPPER, FONTINA, ROASTED GARLIC OIL 15

### BIANCA

HOUSE-MADE SAUSAGE, CHERRY TOMATO, WHITE ONION, SPINACH, HERB,  
PARMIGIANO-REGGIANO, FRESH MOZZARELLA 15

### FUNGHI

PANCETTA, ROASTED MUSHROOM, CARAMELIZED ONION,  
FONTINA, TRUFFLE OIL 15

## PIZZA ROSSA

### QUATTRO STAGIONI

PARMA PROSCIUTTO, ARTICHOKE HEART, CALAMATA OLIVE, MUSHROOM,  
FRESH MOZZARELLA 15 ADD SUNNY-SIDE UP EGG 16

### MARGHERITA

FRESH MOZZARELLA, BASIL 13

### MARTA

GRILLED EGGPLANT, FIRE ROASTED PEPPER, CARAMELIZED ONION,  
PINE NUT, FRESH MOZZARELLA, RICOTTA 14

### CALABRESE

SOPRESSATA, BANANA PEPPER, WHITE ONION, FONTINA 15

### QUATTRO FORMAGGI

FRESH MOZZARELLA, GORGONZOLA, ASIAGO, PARMIGIANO-REGGIANO 14

## PASTA



### PAPPARDELLE ALLA LEPRE

RIESLING-BRAISED RABBIT, VEGETABLE RAGU BIANCA,  
FRESH ROSEMARY, GOAT CHEESE 24



### ORECCHIETTE BOLOGNESE

SLOW-COOKED HEARTY RAGU OF BEEF, PORK AND VEAL 24



### PAPPARDELLE PIEMONTE

WILD MUSHROOM, ROASTED GARLIC & TOMATO, PARMIGIANO-REGGIANO,  
WHITE TRUFFLE OIL, ARUGULA PESTO 22



### PENNE AROMA

HOUSE-MADE SAUSAGE, CARAMELIZED ONION, WILD MUSHROOM,  
VODKA TOMATO-CREMA 24

### TAGLIATELLE E POLLO

HOUSE-MADE CHICKEN SAUSAGE, WILTED GREENS, ARTICHOKE HEARTS,  
FRIED LEEKS, CHARDONNAY CREAM SAUCE 23

### RAVIOLI AI FUNGHI

WILD MUSHROOM-FILLING, SHERRY CREAM SAUCE, LOCAL HONEY,  
FRESH PARSLEY WALNUT DUST 24

### BUCCATINI CARBONARA

HOUSE-SMOKED PORK BELLY, CRACKED PEPPERCORN, SWEET PEA,  
TOMATO, EGG-PECORINO SAUCE 25

### TAGLIATELLE FRUTTI DI MARE

TIGER SHRIMP, PEI MUSSELS, CALAMARI, BASIL, SPICY POMODORO 27

### CAVATELLI CON RAGU DI AGNELLO

HOUSE-MADE CAVATELLI, LAMB RAGU, RICOTTA, CHERRY TOMATOES, FRESH MINT 24

### PENNE ALLA NORMA

ROASTED EGGPLANT & GARLIC, FIRE ROASTED PEPPER, FRESH BASIL,  
FOCACCIA CRUMB, POMODORO, RICOTTA SALATA 20

# → DINNER ←

## ANTIPASTI

-  **INSALATA AROMA**  
FIELD GREENS, CALAMATA OLIVE, FRIED LEEK, CHERRY TOMATO,  
PARMIGIANO-REGGIANO, BALSAMIC VINAIGRETTE 8
-  **INSALATA GRIGLIA**  
GRILLED ROMAINE, PARMA PROSCIUTTO, GORGONZOLA, FIRE  
ROASTED PEPPER, TOASTED WALNUT, BALSAMIC VINAIGRETTE 11
- INSALATA CAESAR**  
HEARTS OF ROMAINE, GRILLED CROUTON,  
WHITE ANCHOVY FILET, CREAMY PARMIGIANA DRESSING 10
- INSALATA ROSSO**  
ROASTED BEET, ARUGULA, RED ONION, GOAT CHEESE,  
TOMATO VINAIGRETTE 12
- ICEBERG WEDGE**  
HOUSE SMOKED BACON, TOMATO, RED ONION, CARROT, CUCUMBER,  
MAYTAG BLUE CHEESE CREMA 12
- MELANZANA DI BURRATA NAPOLEAN**  
STACKED FRIED EGGPLANT, BURRATA, FIRE ROASTED PEPPER, EVOO 12
- CARPACCIO "ROLL"**  
SLICED RAW BEEF, ARUGULA, PICKLED VEGETABLE, ROASTED GARLIC AIOLI 14
- CALAMARI FRITTO**  
HERB FRIED, CELERY, TOMATO, FRESH MOZZARELLA, SICILIAN OLIVE,  
RED ONION, LEMON OIL 12
- POLPETTE**  
HOUSE-MADE MEATBALLS, POMODORO, WHIPPED RICOTTA 10
- ARANCINI QUATTRO FORMAGGI**  
FRESH MOZZARELLA, GORGONZOLA, ASIAGO, PARMIGIANO-REGGIANO,  
SWEET PEA PESTO 8
- SPAGHETTI POMODORO**  
FRESH BASIL, PARMIGIANO-REGGIANO 8
- CIOPPINO DI PESCE**  
TIGER SHRIMP, PEI MUSSELS, HOUSE-MADE SAUSAGE, PESCE DEL GIORNO,  
ROASTED FENNEL, TOMATO BRODO, CROSTINI 14
- PIATTO FREDDO**  
PRICED FOR 2 \$28  
IMPORTED ITALIAN MEATS-CHEESES-OLIVES, WARM FLATBREAD

## SECONDI

- CHIANTI BRAISED BEEF SHORT RIBS**  
CIPOLLINI ONION-CORN RISOTTO, SUGO DI PAN 28
- SALMONE ARROSTO**  
ATLANTIC SALMON, POTATO GNOCCHI, FIELD GREENS-CHERRY TOMATO-  
RED ONION INSALATA, SWEET CORN CREMA 26
- BISTECCA CON FRITES**  
14 OZ NEW YORK STRIP STEAK, HAND-CUT TRUFFLE FRIES, BLISTERED RED ONION,  
BRANDY BRAISED WILD MUSHROOMS 38
-  **VITELLO SALTIMBOCCA**  
VEAL CUTLET, PARMA PROSCIUTTO, SAGE, CREAMY POLENTA, SEASONAL VEGETABLE,  
WHITE WINE-BROWN BUTTER SAUCE 26
- PESCE SPADA**  
WILD CAUGHT SWORDFISH, SICILIAN CAPONATA, RISOTTO MILANESE, LEMON OIL 29
- BRACIOLA DI MAIALE**  
BONE-IN PORK CHOP, WILD MUSHROOMS, LEEK, WINTER SQUASH,  
RISOTTO BIANCO, SUGO DI PAN 26
- OSSO BUCCO**  
VINO BIANCO-BRAISED VEAL SHANK, POTATO GNOCCHI, SOFFRITTO, GREMOLATA 35
- POLLO PIZZAIOLA**  
PARMIGIANO CRUSTED CHICKEN BREAST, BUTTER BRAISED SPINACH-ORZO,  
FRESH MOZZARELLA, POMODORO, BASIL OIL 26



WHENEVER POSSIBLE WE PREPARE OUR FOODS  
WITH FRESH INGREDIENTS FROM LOCAL FARMS