

PLATES

Prosciutto di Parma **12**

Olives – Orange, Fennel, Bay **7**

Focaccia with Whipped Butter and Olive Oil **6** *(add anchovy +2)*

Mushroom Toast - Shiitakes, Ricotta, Herbs **13**

Local Lettuces – Olive Oil Vinaigrette, Shallot, Grana Padano **13**

Arancini – Risotto, Herb Sausage, Broccolini, Salsa Calabrese **18**

Pork Belly - Squash, Shallot, Currants, Brown Butter **24**

PASTA

Cavatelli with Tomato, Garlic, Olives, Anchovy, Capers **23**

Gnocchi with Tomato, Garlic, Basil, Olive Oil **17**

Linguine with Garlic, Anchovy, Lemon, Breadcrumbs **17**

Mafalde with Pork Ragu, Grana Padano, Breadcrumbs **24**

Spaghetti with Pecorino Romano, Black Pepper, Grana Padano **17**

Ricotta Gnudi with Spinach, Brown Butter, Parmigiano Reggiano **16**

Tonarelli with Pancetta, Egg, Pecorino Romano, Black Pepper **24**

SWEETS

Caramel Bread Pudding **15**

Olive Oil Cake with Pomegranate **12**

Chocolate Ice Cream **5**

Roasted Apple Sorbet **6**

Affogato **8**

Pecorino Sardo with Preserves and Toast **12**