

PLATES

Prosciutto di Parma **12**

Olives – Orange, Fennel, Bay **7**

Radish Toast with Feta and Herbs **12**

Arancini – Risotto, Salsa Calabrese **16**

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

Pecorino Siciliano with Citrus Preserves and Candied Pecans **15**

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

NC Fish Rilette with Pickles and Toast **18**

PASTA

Lumache with Pork Sausage, Green Garlic, Grana Padano **25**

Mafalde with Tomato, Garlic, Basil, Olive Oil **18**

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

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

Bucatini with Pecorino Romano, Black Pepper, Grana Padano **18**

Ricotta Gnudi with Spinach, Brown Butter, Parmigiano Reggiano **17**

Gnocchi with Brisket Pašticada **24**

SWEETS

Biscotti *3 for* **5**

Affogato **8**

Grapefruit and Campari Sorbet **5**

Olive Oil Ice Cream **5**

Chocolate Tart with Cream **12**

Ricotta Cake with Citrus **15**

Caramel Bread Pudding **15**