

PLATES

Prosciutto di Parma **12**

Olives – Orange, Fennel, Bay **7**

Asparagus Toast with Ricotta and Mint **13**

Arancini – Risotto, Salsa Calabrese **16**

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

Comte with Citrus Preserves and Spiced Almonds **15**

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

PASTA

Tonarelli with Pancetta, Tomato, Chili, Pecorino Romano **25**

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

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

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

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

Ricotta Gnudi with Nettles, Brown Butter, Parmigiano Reggiano **18**

Gnocchi with Ramp Pesto and Parmigiano Reggiano **24**

SWEETS

Chocolate and Hazelnut Biscotti **4 for 5**

Affogato **9**

Strawberry Sorbet **5**

Sea Salt Ice Cream **5**

Panna Cotta with Rhubarb and Cookie Crumb **15**

Strawberry and Brown Butter Tart with Crème Fraîche **15**

Caramel Bread Pudding **15**

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Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase the risk of foodborne illness.

A 20% gratuity will be added for parties of six or more.