PLATES

Olives – Orange, Fennel, Bay 7 Prosciutto di Parma 12 Green Beans – Roasted Garlic, Dijon, Hazelnuts 10 Comte with Citrus Preserves and Spiced Almonds 15 Pork Rillette with Pistachios, Pickles, Toast 16 Zucchini Toast – Ricotta, Calabrian, Bottarga 13 Focaccia with Whipped Butter and Olive Oil 6 (add anchovy +2) Local Lettuces with Olive Oil Vinaigrette, Shallot, Grana Padano 13 Pork Belly – Eggplant, Mint, Walnuts 20

PASTA

Lumache with Tomato, Garlic, Basil, Olive Oil Tonnarelli with Pancetta, Black Pepper, Pecorino Romano Linguine with Spring Onion, Garlic, Anchovy, Lemon Spaghetti with Zucchini, Chili, Grana Padano Ricotta Gnudi with Spring Greens, Brown Butter, Parmigiano Reggiano Rigatoni with Basil Pesto and Parmigiano Reggiano

SWEETS

Chocolate and Hazelnut Biscotti 4 for 5 Affogato 9 Blackberry Sorbet 5 Melon Sorbet 5 Chocolate Ice Cream 5 Olive Oil Cake with Blueberries 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.