

PLATES

Olives – Orange, Fennel, Bay **7**

Prosciutto di Parma **12**

Canederli in Broth **13**

Butternut Squash Toast – Brown Butter Vinaigrette, Sage **12**

Focaccia with Whipped Butter and Olive Oil **7** *(add anchovy +2)*

Comte with Grape Preserves, Spiced Hazlenuts, Crackers **15**

Local Lettuces with Olive Oil Vinaigrette, Shallots, Grana Padano **15**

Arancini – Risotto, Squash, 'Nduja, Salsa Calabrese **16**

PASTA

Linguine with Anchovy, Garlic, Lemon, Breadcrumbs **19**

Cavatelli with Broccoli, Pistachio, Pecorino Romano **24**

Rigatoni with Guanciale, Tomato, Pecorino Romano, Black Pepper **24**

Gnocchi with Brisket Pašticada **25**

Ricotta Gnudi with Swiss Chard, Brown Butter, Grana Padano **21**

SWEETS

Cherry and Pistachio Biscotti **4 for 5**

Popes Chocolate **8**

Affogato **9**

Pear and Prosecco Sorbet **5**

Espresso Chocolate Swirl Ice Cream **6**

Chocolate Tart with Cream **13**

Caramel Bread Pudding **15**

Olive Oil Cake with Pomegranate **16**

100 E. Weaver St. • Carrboro, NC • tesorocarrboro.com • 919-537-8494

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.