

PLATES

Olives – Orange, Fennel, Bay **7**

Speck Alto Adige **12**

Canederli in Broth **13**

Brussels Sprouts with Pear and Spiced Hazelnuts **13**

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

Beets with Sherry, Pistachio, Shallot, Dill **15**

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

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

PASTA

Gnocchi with Brisket Pašticada **25**

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

Tagliatelle with Pork Ragu and Parmigiano Reggiano **25**

Ricotta Gnudi with Watercress, Brown Butter, Grana Padano **21**

Mafalde with Fennel Sausage, Tomato, Grana Padano **24**

SWEETS

Orange and Pistachio Biscotti *4 for 5*

Popes Chocolate **8**

Affogato **9**

Pear and Prosecco Sorbet **5**

Pumpkin Ice Cream **5**

Chocolate Tart with Meringue **14**

Caramel Bread Pudding **15**

Olive Oil Cake with Pomegranate **16**

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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.