

PLATES

Olives – Orange, Fennel, Bay **7**

Cappocollo **9**

Flounder Crudo **17**

Sourdough Dumplings in Broth **13**

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

Arancini – Risotto, Grana Padano, Salsa Calabrese **15**

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

PASTA

Gnocchi with Brisket Pašticada **25**

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

Cavatelli with Fennel Sausage, Rapini, Pecorino Romano **25**

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

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

SWEETS

Orange and Pistachio Biscotti *4 for* **5**

Popes Chocolate **8**

Affogato **9**

Apple Sorbet **5**

Espresso Chocolate Chip Ice Cream **6**

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.