PLATES

Capocollo 9 Olives - Orange, Fennel, Bay 7 Cacio de Roma with Citrus, Olives, Spiced Nuts, Everything Crackers 18 Country Pâté with Toast, Mustard, Pickles 17 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 Asparagus Toast - Ricotta, Calabrian, Lemon 14

PASTA

Gnocchi with Ramp Pesto Linguine with Garlic, Anchovy, Lemon, Breadcrumbs Spaghetti with Tomato, Garlic, Basil, Olive Oil Lumache with Green Garlic Sausage Sugo Ricotta Gnudi with Spring Greens, Brown Butter, Grana Padano Mafalde with Spicy Pork Ragu and Grana Padano

SWEETS

Affogato 9 Citrus Sorbet 5 Crème Fraîche and Strawberry Ice Cream 6 Popes Chocolate 8 Almond Financier 2ea Orange and Pistachio Biscotti 5 for 4 Caramel Bread Pudding 15 Olive Oil Cake with Citrus 16 100 E. Weaver St. • Carrboro, NC • tesorocarrboro.com • 919-537-8494 Consuming raw or undercooked meats poultry seafood shellfish

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.