

## PLATES

Capocollo **9**

Olives - Orange, Fennel, Bay **7**

Drunken Goat with Peach Mostarda, Olives, Spiced Nuts, Crackers **18**

Cucumbers and Cherry Tomatoes with Sungold Vinaigrette, Pecorino Sardo **15**

Fairytale Eggplant Toast - Ricotta, Dill **14**

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

Country Pâté with Toast, Mustard, Pickles **17**

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

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

## PASTA

Gnocchi with Sungolds, Bottarga, Basil **23**

Linguine with Pecorino Romano, Black Pepper, Grana Padano **19**

Spaghetti with Zucchini, Garlic, Basil, Parmigiano Reggiano **22**

Casarecce with Calabrian Pork Sausage, Corn, Pecorino Sardo **24**

Ricotta Gnudi with Summer Greens, Brown Butter, Lemon, Grana Padano **21**

Rigatoni with Pepper Sugo and Grana Padano **22**

## SWEETS

Affogato **9**

Melon Sorbet **5**

Basil Ice Cream **5**

Popes Chocolate **8**

Almond Financier with Jam *2 for* **6**

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

Summer Tart with Fior di Latte **17**

Olive Oil Cake with Blueberries **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.