

PLATES

Summer Pickles **5**

Capocollo **9**

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

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

Cherry Tomato Toast - Ricotta, Calabrian, Basil **15**

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

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

Stone Fruit Panzanella - Onion, Basil, Blackberry Vinaigrette **16**

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

PASTA

Gnocchi - Cherry Tomatoes, Guanciale, Basil, Parmigiano Reggiano **24**

Rigatoni - Tomato, Eggplant, Chili, Ricotta Salata **24**

Linguine - Garlic, Anchovy, Lemon, Breadcrumbs **20**

Lumache - Calabrian Sausage and Pepper Sugo **24**

Ricotta Gnudi - Corn, Greens, Brown Butter, Lemon **22**

Spaghetti - Pesto Trapanese, Grana Padano **22**

SWEETS

Affogato **9**

Popes Chocolate **8**

Peach Sorbet **5**

Crème Fraîche Ginger Ice Cream **5**

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

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

Summer Streusel with Fior di Latte **17**

Chocolate Tart with Cherries **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.