

PLATES

Summer Pickles **7**

Capocollo **9**

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

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

Drunken Goat with Stone Fruit Mostarda, Olives, Nuts, Crackers **18**

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

Kohlrabi - Aioli, Lemon, Anchovy, Walnuts **15**

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

PASTA

Rigatoni - Beef Bolognese, Parmigiano Reggiano **24**

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

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

Bucatini - Pecorino Romano, Black Pepper, Grana Padano **19**

Casarecce - Tomato, Prosciutto, Capers, Breadcrumbs **22**

Cavatelli - Fennel Sausage, Broccolini, Pecorino Romano **24**

SWEETS

Affogato **9**

Popes Chocolate **8**

Lambrusco and Fig Sorbet **5**

Chocolate Ice Cream **5**

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

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

Caramel Bread Pudding **15**

Blueberry Streusel with Fior di Latte Ice Cream **17**

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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.