

PLATES

Capocollo **9**

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

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

Beets - Sherry, Pistachio, Dill **12**

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

Brussels Sprouts - Citrus Vinaigrette, Chili Pecans, Mint **12**

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

Beef Croquettes - Remoulade, Mustard **15**

PASTA

Mafalde - NC Seafood, Tomato, Capers, Scallion **25**

Linguine - Black Pepper, Pecorino Romano, Grana Padano **18**

Casarecce - Chicken Ragu, Parmigianno Reggiano **24**

Ricotta Gnudi - Greens, Taleggio, Walnuts, Lemon **23**

Lumache - Calabrian Sausage Sugo **24**

SWEETS

Affogato **9**

Grapefruit Campari Sorbet **5**

Popes Chocolate **8**

Fior Di Latte Ice Cream **5**

Almond, Apricot, White Chocolate Biscotti **5 for 4**

Cream Puffs with Chocolate Sauce **12**

Olive Oil Cake with Citrus Crème Anglaise **16**

Caramel Bread Pudding **15**

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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.