

PLATES

Capocollo **9**

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

Radishes - Ramp Butter, Lemon **12**

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

Asparagus - Crème Fraîche, Ramps, Hazelnuts **17**

Arancini - Risotto, Taleggio, Salsa Calabrese **15**

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

Pork Belly - Snap Peas, Radish, Mustard **21**

PASTA

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

Linguine - Garlic, Anchovy, Lemon, Breadcrumbs **19**

Rigatoni - Guanciale, Egg, Pecorino Romano, Black Pepper **24**

Ricotta Gnudi - Greens, Brown Butter, Walnuts, Parmigiano Reggiano **23**

Lumache - Green Garlic Sausage Sugo **24**

SWEETS

Affogato **9**

Popes Chocolate **8**

Lemon Sorbet **5**

Fior Di Latte Ice Cream **5**

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

Strawberry Citrus Tart with Whipped Cream **15**

Olive Oil Cake with Strawberries **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.