

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 - Green Goddess Vinaigrette, Ramps, Hazelnuts **15**

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**

Gnocchi - Snap Peas, Country Ham, Pecorino Romano **24**

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

Lumache - Green Garlic Sausage Sugo **24**

SWEETS

Affogato **9**

Popes Chocolate **8**

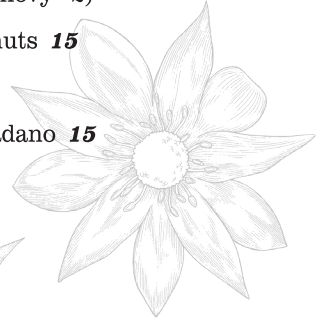
Strawberry Sorbet **5**

Fior Di Latte Ice Cream **5**

Strawberry Streusel **12**

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.