

PLATES

Capocollo **9**

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

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

Beets - Sherry, Walnuts, Mint **13**

Squash Toast - Ricotta, Calabrian, Bottarga, Basil **16**

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

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

Pork Belly - Cherry Tomatoes, Cucumbers, Dill **22**

PASTA

Linguine - Spring Onion, Anchovy, Lemon, Breadcrumbs **21**

Rigatoni - Kale and Pistachio Pesto **23**

Lumache - Spring Shallot Sausage Sugo **24**

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

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

SWEETS

Affogato **9**

Popes Chocolate **8**

Strawberry Rhubarb Sorbet **5**

Caramel Bread Pudding **15**

Olive Oil Cake with Berries **16**

Peach Streusel with Fior Di Latte Ice Cream **17**