

PLATES

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

Prosciutto di Parma with Gnocchi Fritto and Marmalade **16**

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

Summer Panzanella - Tomatoes, Cucumbers, Onions, Basil **17**

Cherry Tomato Toast - Ricotta, Calabrian, Basil **16**

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

Black Rice - Crab, Peppers, Hazelnuts, Scallions **19**

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

PASTA

Casarecce - Calabrian Sausage and Pepper Sugo **24**

Spaghetti - Basil Pesto, Grana Padano **23**

Rigatoni - Tomato, Eggplant, Chili, Ricotta Salata **23**

Gnocchi - Cherry Tomatoes, Pancetta, Basil, Grana Padano **24**

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

SWEETS

Affogato **9**

Popes Chocolate **8**

Fig and Lambrusco Sorbet **5**

Caramel Bread Pudding **15**

Olive Oil Cake with Cherries **16**

Cherry Almond Tart with Fior Di Latte **17**