

PLATES

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

Prosciutto di Parma with Gnocchi Fritto and Marmalade **17**

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

Butterbean Toast - Shallots, Parsley, Scallions **17**

Arancini - Risotto, Taleggio, Salsa Calabrese **16**

Local Lettuces - Olive Oil Vinaigrette, Shallot, Grana Padano **16**

Eggplant - Caper Raisin Vinaigrette, Walnuts, Mint **17**

Black Rice - N'Duja, Pork Belly, Corn, Romesco **20**

PASTA

Casarecce - Fennel Sausage and Kale Sugo **25**

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

Linguine - Garlic, Anchovy, Lemon, Breadcrumbs **22**

Gnudi - Greens, Brown Butter, Walnuts, Parmigiano Reggiano **24**

Cavatelli Nero - NC Seafood, Tomato, Capers, Scallion **27**

SWEETS

Affogato **9**

Popes Chocolate **8**

Pear and Prosecco Sorbet **6**

Sweet Potato Zeppole with Chocolate Sauce **12**

Caramel Bread Pudding **15**

Chocolate Tart with Whipped Cream **18**