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)

Honeynut Squash Toast - Brown Butter Hazelnut Gremolata, Mustard ***17***

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

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

Acorn Squash - Almonds, Caper Vinaigrette, Ricotta Salata ***17***

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

PASTA

Casarecce - Fennel Sausage, Broccolini, Pecorino Romano ***25***

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

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

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

Lumache - NC Seafood, Tomato, Capers, Scallion ***27***

SWEETS

Affogato ***9***

Popes Chocolate ***8***

Chocolate Ice Cream ***6***

Pear and Prosecco Sorbet ***6***

Sweet Potato Zeppole with Chocolate Sauce ***12***

Caramel Bread Pudding ***15***

Olive Oil Cake with Pomegranate ***16***

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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.