

Cocktails

Aviation Zuidam gin, Luxardo maraschino, lemon juice, creme de violette	\$10
French Pearl Plymouth gin, lime juice, mint, simple syrup, Pernod	\$10
Artichoke Spaceship Maker's Mark, Cynar, lemon juice, simple syrup, flamed orange twist	\$10
Negroni Plymouth gin, Campari, Carpano Antica Formula sweet vermouth	\$10
American Campari, Carpono Antica Formula sweet vermouth, club soda	\$10
Green Monkey St. George's absinthe, lime juice, dry vermouth, simple syrup	\$12
Star Cocktail Laird's applejack, Carpano Punt e Mes sweet vermouth, orange bitters	\$10
Capetown Russell's Reserve rye, Dubonnet rouge, orange curacao, Angostura bitters	\$10
Sazerac Russell's Reserve rye, sugar, Peychud's bitters, St. George's absinthe	\$11
Lovely Day Miller's gin, St. Germain elderflower liqueur, lemon juice, simple syrup, Fee Bros. grapefruit bitters and Angosutra bitters	\$10

Antipasti

Assaggio d'Olio A tasting of estate bottled olive oils from premier producing regions	\$3 ea.
Antipasto Misto Assorted Italian meats and cheeses, olives, marinated mushrooms	\$17
Bresaola di Tonno Cured sashimi tuna, radishes, Ashland Farms micro arugula, olio verde	\$12
Impepata di Cozze Mussels simply steamed with lemon, olive oil and Calabrese peppers	\$11
Cape Sante Seared Jumbo Sea Scallops, cannellini beans, wilted arugula, truffle oil	\$14
Vongole Clams, white wine, garlic, mint, Calabrese peppers	\$13
Carpaccio all'Albese Veal carpaccio with truffle oil, lemon and Parmigiano Reggiano	\$10
Bufala e Peperoni Bufala mozzarella with roasted bell peppers, anchovies and capers	\$11

Insalate

Insalata Mista Assorted greens, tomatoes, balsamic vinegar, extra virgin olive oil	\$7
Caesar Salad Romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano	\$8
Bietole e Mele Roasted beets, Granny Smith apples, arugula and hazelnuts with lemon and olive oil	\$9
Bresaola Della Valtellina Air dried beef bresaola, arugula, celery, Parmigiano, lemon, olive oil	\$11
Insalata di Pere e Noci Pear, Pecorino Toscano, toasted pine nuts, local honey, black pepper	\$9

Primi

All pasta and risotto is available in a "first course" size

Spaghetti del Pescatore Spaghetti, mixed seafood, spicy tomato broth	\$19
Spaghetti alla Vongole Spaghetti with clams, tomatoes, Calabrese peppers, garlic and olive oil	\$19
Tortelli di Michelangelo A favorite recipe from his letters: veal, chicken and pork ravioli, butter/sage sauce	\$16
Pappardelle al Sugo d' Anatra Fresh pappardelle and braised duck ragu	\$16
Spaghetti alla Bottarga Spaghetti, Sardinian mullet roe, onions, lemon, parsley	\$17
Spaghetti Cacio e Pepe Spaghetti with Pecorino Romano, pancetta and black pepper	\$16
Cappellacci de Zucca Butternut squash and sweet potato "Big Hats" with brown butter and sage	\$16
Tagliatelle al Balsamico Tagliatelle with garlic, Parmigiano Reggiano and 12 yr balsamic vinegar	\$16
Ravioli Nudi (Naked Ravioli) Spinach and ricotta gnocci	\$16
Tagliatelle al Funghi Tagliatelle and wild mushrooms	\$17
Lasagnette alla Bolognese Lasagnette baked with bolognese and bechamel	\$16
Tortelli di Mele Granny Smith apples and sausage filled ravioli with brown butter and sage	\$16
Risotto Mantecato Carnaroli rice, caramelized onions, 12yr balsamic, Reggiano	\$16
Risotto al Funghi Carnaroli rice, wild mushrooms, Reggiano	\$17
Risotto al Frutti di Mare Carnaroli rice, mixed seafood	\$19

Secondi

Tonno alla Livornese Seared Ahi Tuna with tomatoes, capers, olives, polenta	\$29
Costoletta di Vitello Oak roasted veal chop with wild mushrooms, natural juices	\$38
Petto di Anatra Magret duck breast, polenta, endive and 12yr balsamic	\$24
Polletto al Limone Wood roasted free range all natural lemon chicken, roasted potatoes, garlic spinach	\$19
Salmone Arrosto Pan seared Scottish Salmon with sauteed garlic rapini and roasted potatoes	\$26
Bistecca di Manzo All natural Harris Ranch Ribeye with arugula and potatoes	\$34
Pesce Arrosto Wood roasted whole fish, roasted potatoes, garlic spinach	\$28
Acqua Pazza Grouper, tomatoes, white wine, garlic, pantelleria capers, hot pepper, wild oregano	\$27