

SALAD AND ANTIPASTI

Add Grilled Chicken or Grilled Pesto Shrimp to a Salad \$7			
BABY BEET BRUSCHETTA PROSCIUTTO, CHARCOAL FINISHED GOAT CHEESE, LEMON, OLIVE OIL, CROSTINI	13	CHARCUTERIE AND CHEESE BOARD MASK YOUR SERVER ABOUT TODAY'S SELECTIONS	IARKET
GF V BRUSSELS SPROUTS SAUTÉED BRUSSELS SPROUT PETALS, SWEET GOAT HORN PEPPERS	8	v CRISPY GNOCCHI CRISPY HOUSE MADE GNOCC PECORINO, PARSLEY, TRUFFLE OIL	:HI, 8
ZUPPA ASK YOUR SERVER ABOUT TODAY'S SELECTION	7	GF V STRAWBERRY ARUGULA SALAD PISTACHIOS CHARCOAL FINISHED GOAT CHEESE, BALSAMIC VINAIGRETTE	5, 12
GF V PAISANO SALAD TUSCAN LETTUCE, OVEN ROASTED TOMATO, ARTICHOKE, OLIVE, RICOTTA SALATA, LEMON	12	CAESAR SALAD ROMAINE, CAPER, OLIVE, HERBED CROUTON, HOUSE MADE CAESAR DRESSING	12
SMALL PLATES			
MEATBALLS PORK AND VEAL MEATBALLS, SPICY ARRABIATA SAUCE, BUTTERY POLENTA, PARMESAN	14	STEAMED MUSSELS PRINCE EDWARD ISLAND MUSSELS, PANCETTA, ROASTED TOMATO, GRAPPA, RICOTTA SALATA, GRILLED FOCCACIA	18
v BURRATA BURRATA MOZZARELLA, CROSTINI, CHERRY TOMATO, HOUSE MADE BASIL PESTO, BALSAMIC	15	THE STATE OF THE S	
NEAPOLITAN STYLE PIZZAS			
v MARGHERITA BASIL, ROASTED TOMATO, FRESH MOZZARELLA	15	v QUATTRO FORMAGGIO PARMESAN, WHOLE MILK MOZZARELLA, FONTINA, STRACCIATELLA	16
VESUVIO SPICY COPPA, PROSCIUTTO, HOUSE ITALIAN SAUSAGE, SHALLOT, CALABRIAN CHILI	18	v FUNGO FOREST MUSHROOM, CARAMELIZED ONION, ARUGULA, ROASTED TOMATO, GARLIC OIL, ROBIOLA CHEESE	20
CHICKEN PESTO CONFIT CHICKEN, PANCETTA, SHAVED RED ONION	17	MODIOLA CITELSE	
(Gluten Free Pizza Crust available for \$6)			
FRESH MADE PASTA			
LASAGNA WAGYU BEEF, RICOTTA CHEESE, HOUSEMADE BECHAMEL, TOMATO	16/11	FRA DIAVOLO LINGUINI, MANILLA CLAMS, PRINCE EDWARD ISLAND MUSSELS, SHRIMP, SPICY TOMATO SAUCE	24/18
v FIG AND GOAT AGNOLOTTI STUFFED WITH FIG AND GOAT CHEESE, GARLIC, SHALLOT, ARUGULA IN TOMATO BRODO	18/12	v PAPPARDELLE BAROLO PAPPARDELLE, FOREST MUSHROOM, TOASTED PINE NUT, BAROLO BUTTER	18/12
(Gluten-Free Pasta avaliable for \$3 - whole orders only)			
LARGE PLATES			

LAKUL PLAILS

CHICKEN PICATTA | LINGUINI, ARUGULA, LEMON GF COLORADO STRIPED BASS | PORCINI THYME 38 22 ENCRUSTED BASS, WILTED BEET GREENS WITH FAVA BEANS, RED PEPPER PUREE, POLENTA CAKE CAPER SAUCE, CHARRED LEMON **v** gf **BEET RISOTTO** | SHAVED FENNEL, BABY BEETS, 24 GARLIC, CHARCOAL FINISHED GOAT CHEESE, BALSAMIC REDUCTION GF * HANGER STEAK | NEW POTATO, SEARED CHERRY 35 TOMATO, CRISPY LEEKS, LEMON BASIL OIL, CIPOLLINI ONION

GF This item is prepared gluten free. Please notify your server if you have Celiac

v Vegetarian Option