

STARTERS

BATTUTA	\$15.75	INSALATA DI BURRATA (v)	\$10.75
Hand cut certified Piedmontese ribeye dry aged beef tartare, carasau bread, parmigiano reggiano, micro arugula, aged balsamic, truffle caviar, quail egg yolk		Organic mixed leaves, celery, fennel, pears, Italian burrata, crostini, toasted hazelnuts, aceto balsamico	
BELOTTI	\$13 / \$16 / \$19	LATTUGA (v)	\$8.95
ANTIPASTO		Living butter lettuce, lemon dressing, grana padano, roasted pine nuts	
Mixed antipasto platter, imported Prosciutto crudo, salamino calabrese, salame toscano, two milk Robiola, Gorgonzola, fruits, honey, crostini, nuts		ANGURIA (v)	\$9.5
VITELLO TONNATO		Watermelon, feta cheese, lime dressing, mint, candied pecans	
Slow roasted certified Piedmontese veal eye of round, sicilian tuna sauce, capers essence, lemon zests			

PASTA

AGNOLOTTI DI LIDIA	\$14.95	TAGLIATELLE	\$16.75
Traditional Piedmontese style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, parmigiano, beef reduction		Long narrow pasta, grappa/sangiovese marinated wild boar sugo, pecorino toscano, black pepper	
CASONCELLI	\$15.75	BIGOLI AL SUGO D'ANATRA	\$17.5
My Mom's lombardian-style stuffed pasta with beef, prosciutto, pork shoulder, imported smoked pancetta ,sage brown butter		Bigoli pasta, maple leaf duck sugo, orange zest, Grana Padano D.O.P	
PAPPARDELLE	\$16.95	GNOCCHI ALLA BOLOGNESE	\$15.95
Long wide pasta, organic hen of woods mushrooms, beef reduction. parsley, grana padano		Potato gnocchi, traditional bolognese sauce, Parmigiano Reggiano	
SPAGHETTI (v)	\$14.95	TORTELLI DI POLENTA	\$16.75
Spaghettoni mancini, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, monocultivar Taggiasca extra virgin olive oil		Egg pasta stuffed with polenta taragna, rabbit sugo, thyme, grana Padano	
RISOTTO (v)	\$18.75	SCARPINÒCC DE PÀRR (v)	\$15.75
Acquarello rice, Italian sausage, Grana Padano, rosemary (min 2 orders.15 mins wait time)		Vegetarian traditional Bergamo style stuffed pasta, Grana Padano D.O.P., spices, parsley, brown butter, sage.	

MAIN

ANATRA	\$26.75	DENTICE	\$29.75
Seared duck Breast, Sautéed red Treviso, honey, pink peppercorn, smoked cipolline, balsamico Giusti		Snapper in bread crust black olive , soft potatoes, sauteed vegetables, lemon zest	
BRASATO	\$27.75	MAIALINO	\$28.75
5-hour braised flat iron, Italian organic polenta, organic hen of woods mushrooms, nebbiolo reduction		13-hour slow cooked Stone Valley Farm suckling pig, caramelized apricot, lollipop kale, balsamic, green onions	