



SEASONAL FLATBREAD MP ask your server for daily special

WHIPPED RICOTTA 13 calabrian honey, grilled sourdough

ROASTED HEIRLOOM BEET SALAD 14 arugula, pickled red onion, goat cheese crumble, cherry tomatoes, red wine dijon vinaigrette

FONTINA STUFFED

MEATBALLS 14 san marzano sauce, grilled sourdough

GRILLED VEGETABLE PLATE 16 roasted mushroom, eggplant, zucchini, peppers, onion, balsamic glaze, rosemary white beans, pesto

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TUSCAN GNOCCHI 26 sundried tomatoes, white beans, spinach, parmesan cream

CRAB FRA DIAVOLO 31

house-made crab gravy, squid ink bucatini, jumbo lump crab, calabrian chili, roasted garlic

MARKET FISH MP

paired with seasonal side, chef's daily selection

BRAISED SHORT RIB RAVIOLI 29

roasted mushrooms, mascarpone, red wine demi glaze

MARKET BOARD 27 assorted Italian meats & cheeses, truffle honey, caper berries, fresh fruit, toasted baguette

BABY GEM CAESAR 14

roasted red peppers, house caesar dressing, shaved grana padano, crispy pancetta, torn baguette croutons *can be made vegetarian

GRILLED ARTICHOKE 13

parmesan, sea salt, lemon-herb crema

STEAMED PEI MUSSELS 19

spicy iltalian sausage, tomatoes, white wine, garlic, caramelized cipollini onions, grilled bread



PYRAMID PASTA 28

lobster, shrimp, ricotta, asparagus, sundried tomatoes, lobster cream sauce

CHICKEN PARMESAN 25

house-made rigatoni, san marzano tomatoes, mozzarella

RIGATONI BOLOGNESE 26 pecorino, basil whipped ricotta, fresh herbs

GRILLED LOLLIPOP

LAMB CHOPS 34

asparagus risotto, gremolada, lemon



HOUSE-MADE FOCACCIA 9 sundried tomato-fleur de sel butter

GRILLED ASPARAGUS 10 lemon, roasted garlic



MEDITERRANEAN OLIVES & ROASTED PEPPERS 9

castelvetrano, kalamata, olive oil, fresh herbs

WHITE BEAN SALAD 8

lemon vinaigrette, fresh parsley



20% gratuity will be included for parties of five or more *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses