

FORMAGGI

Cheeses

3 for \$14, 5 for \$17, 7 for \$21

BURRATA	Young, cow's milk from California – soft and creamy
RICOTTA	House made, young, cow's milk – creamy, light and fresh
MOZZARELLA di BUFALA	Water buffalo mozzarella from Campania – soft, mild, and slightly tart
CAPRINO	Goat's milk aged 20-40 days from Piemonte – soft, creamy and tangy
ROBIOLA BOSINA	Cow & sheep's milk from Piemonte – creamy, mild, with a bloomy rind
ASIAGO	Cow's milk aged 4-6 months from Veneto – semi-firm, floral, and herbaceous
BAITA FRIULI	Cow's milk aged 5 months from Friuli Venezia-Giulia – firm and mild
FONTINA	Cow's milk from Val d' Aosta – semi-firm, mild nutty and grassy flavor
PECORINO FIORE SARDO	Sheep's milk aged about 8 months from Sardegna – firm and smoky
PARMIGIANO REGGIANO	“The undisputed king of cheeses.” Cow's milk aged 28 months from Emilia-Romagna – hard, fragrant and full flavored
GORGONZOLA DOLCE	Cow's milk aged 2-3 months from Lombardia – creamy and blue veined

PIATTI DEL GIORNO

SALAD \$15

PASTA \$21

PIZZA \$19

MONDAY

Insalata Romana
romaine, anchovy, fricco

Cannelloni
braised pork, tomato, leeks

Pane Fratau
guanciale, egg, pecorino

TUESDAY

Bufala Mozzarella
radish, egg, anchovy

Spaghetti & Meatball
meatballs, basil, tomato

Leek & Burrata
grilled, melted leeks

WEDNESDAY

Spinach & Pancetta
pancetta vinaigrette, red onion

Puttanesca
olives, anchovy, tomato

Meatball
meatballs, cacio, tomato

THURSDAY

Chopped
salumi, olives, romaine

Gemelli Gorgonzola
grilled radicchio, rosemary

Tomato Red Onion
radicchio, ricotta salata

FRIDAY

Arugula & Date
sherry vinaigrette, walnuts, parmesan

Linguine Bolognese
veal bolognese, cheese

Carbonara
guanciale, egg, scallion

SATURDAY

Sardine Pepperonata
smoked, roasted peppers, oregano, basil oil

Spring Onion
green garlic, leeks, cacio

Mortadella
shaved onion, pistachio, horseradish

SUNDAY

Shrimp & Spinach
ceci, cumin, preserved lemon

Carbonara
guanciale, egg, cheese

Broccoli
rabe, ricotta, chili



A CERTIFIED GREEN
RESTAURANT



HOUSE MADE
GELATO
Made Daily
Available To Stay or To Go

ANTIPASTI

CARNE Sliced Cured Meats

1 for \$12, 2 for \$20, 3 for \$27

Prosciutto di Parma

Mortadella

Cotto

Salumi

Testa

Carne Grande Tasting \$35

INSALATE Salads

\$14

Acetaia “Vinegar Maker’s Salad”

Arugula and Shaved Parmigiano

Grilled Radicchio with Smoked Mozzarella

Artichokes alla Romana

Sunchoke, Almond and Toma

Octopus, Celery and Potato

Caprese Burrata Pesto Tomato

Escarole and Walnut

Asparagus Due Uova

VERDURE Vegetables

1 for \$6, 3 for \$13, 5 for \$23

Mixed Marinated Olives

Brussel Sprouts & Pecorino

Lentils “Alla Toscana”

Radish in Bagna Cauda

Peas and Prosciutto

Eggplant Caponata

Roasted Beets with Saba

Farro

Verdure Grande \$28

PIATTI

Grilled Pork Chop \$26
sweet peppers, capers

Braised Pork Shoulder \$25
averna apple reduction, cucumber

Crispy Duck \$26
house raisins, black kale

Lamb Ribs \$30
balsamic, radicchio, citrus

Marinated Chicken Paillard \$24
arugula, fried eggplant, ricotta

Veal & Ricotta Meatballs \$22
rosemary, polenta, tomato

Grilled Albacore \$28
ceci, marjoram, tomato

Grilled Hanger Steak \$26
spinach, aceto manodori

Cacciucco \$30
Tuscan fish stew

PIZZA

Marinara \$16
tomato, garlic, chili

Margherita ‘D.O.C.’ \$18
tomato, bufala mozzarella, basil

Quattro Formaggi \$18
tomato, taleggio, cacio, ricotta, mozzarella

Romana \$18
tomato, mozzarella, anchovy, capers, chili

Pancetta and Goat Cheese \$18
tomato, caramelized onions, Coach Farm cheese

Prosciutto Arugula \$18
tomato, mozzarella, cacio

Vongole \$20
mozzarella, clams, chili

Sausage & Peppers \$18
house sausage, roasted peppers, mozzarella

Eggplant \$18
bufala mozzarella, arugula, tomato

PASTA

Penne alla Norma \$16
tomato, eggplant, ricotta

Bucatini all’Amatriciana \$18
tomato, cured pork, onion

Bavette Cacio e Pepe \$16
black pepper, pecorino

Gemelli \$18
house sausage, broccoli rabe

Rigatoni \$16
roasted cauliflower ragu, chili, rosemary

Linguine con le Cozze \$20
mussels, saffron, marjoram

Rigatoni \$19
pork belly, swiss chard, cacio

Cavatappi \$21
lamb ragu, mint, tomato

CONTORNI Warm Sides

\$9

Sauteed Broccoli Rabe ◦ Smashed Fried Potatoes ◦ Roasted Cauliflower ◦ Brussel Sprouts and Guanciale

20% Gratuity will be added to all parties of six or more