

## CHARCUTERIE

### Meats 9 each

- 24 Month Prosciutto Di Parma
- Finocchiona
- Coppa
- Iberico Chorizo

### Cheeses 8 each

- 24 Month Parmeggiano
- Little Hosmer Brie
- Pistachio Pecorino\*
- Gorgonzola Dolce

### The Big Board 36

All of our charcuterie selections.  
Served with Honey, Seasonal Fruit, Housemade  
Tomato Jam, & Toasted Bread.

### Choose Three 20

Your Choice of Any Three Selections.

## CROSTINI

**Burrata & Tomato Jam** 8

with Basil & Olive Oil

**Butternut Squash\*** 8

with Goat Cheese, Maple Syrup, Walnuts

**Wild Mushroom** 8

Mushroom Cream, Balsamic, Fresh Herbs

**Prosciutto & Gorgonzola** 8

with Pomegranate, Honey, Fresh Herbs

Add Prosciutto or Chorizo to any Crostini +3

## PASTA

**Cacio e Pepe Mac N' Cheese** 16

With Prosciutto di Parma, Breadcrumbs,  
Fresh Herbs.

**Chef's Ragu** 16

Beef & Red Wine Ragu with Aged Parmesan.  
Over Cavatelli Pasta.

**Pasta of the Day** M/P

Ask your server for our daily selection!

## SMALL PLATES

**Seasonal Soup** 8

Ask your server for our daily selection!

**Burrata with Roasted Beets\*** 16

With Roasted Beet Puree, Pistachios, Salsa  
Verde, Toasted Baguette.

**Housemade Hummas with Za'taar** 12

Vegetable Crudite, Olive Oil, Toasted Bread.

**Kale, Apple, & Goat Cheese Salad** 14

Topped with Cranberries & Almonds. Shallot  
Vinaigrette. Add Chicken +3, Steak +8

**Pan Seared Calamari** 17

Fresh Squid Seared with White Wine, Garlic  
Confit, Salsa Verde, Breadcrumbs.

**Pane Di Mama** 16

Mama's Secret Recipe! Our Housemade  
Bread stuffed with 24 Month Aged Prosciutto  
di Parma, Fresh Mozzarella, & Basil. Served  
with Homemade Marinara.

Join Us for Happy Hour Mon-Thurs 4-6pm

Every Sunday Night  
Live Jazz, Sunday Sauce, Drink Specials!

## LARGE PLATES

**Warm Vegetable Farro Bowl** 15

Mixed Greens, Seasonal Veggies, Nut Free  
Pesto, Vinaigrette. Add Chicken +3, Steak +8

**Baked Skillet Eggplant** 16

With Zesty Tomato Sauce & Aged Parmesan.  
Fresh Mozzarella & Breadcrumbs.

**Brown Butter Chicken** 18

Pan Seared & Served with Butternut Squash  
Puree & Roasted Wild Mushrooms.

**Hangar Steak\*\*** 24

Red Wine Reduction with Celery Root Puree  
and Roasted Seasonal Vegetables.

## SIDES 8

Parmesan Potato Wedges // Roasted Butternut Squash // Brussel Sprouts with Bacon & Pomegranate

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
\*Contains Nuts

A 20% Gratuity will be added to parties of 6 or more.