

KITCHEN

Any items with * are not available for take-out

*We care about your well being so please mention any dietary preferences, restrictions or allergies to your server as all ingredients are not listed in dish descriptions.

*Any dishes marked with (v,gf) indicates they CAN BE made vegetarian or gluten-free upon request

SMALL PLATES

SCOPA (v,gf) a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables, grissini.....	8
FETT'UNTA (gf) wood-grilled rustic bread rubbed with fresh garlic, EVOO, flake salt.....	6
*BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
WOOD-GRILLED BEEF TONGUE grilled radicchio, horseradish crema, asian pear gremolata.....	9
PROSCIUTTO SAN DANIELE (gf) Italy's finest prosciutto, cured olives, grissini.....	13
HANDMADE BURRATA (gf) <i>classico</i> : creamy mozzarella, grilled bread, greens, EVOO...add prosciutto \$2...	8
<i>Stagionale</i> :(v,gf) marsala-braised figs & pancetta jam, mustard seeds, grilled bread, EVOO.....	11
*SCAMORZA (gf) melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO	10
*RIBOLLITA (gf) rustic Tuscan soup of white beans, kale, stewed vegetables, focaccia, EVOO.....	8
*FRITTO MISTO crispy fried squid, shrimp and lemons, squid ink aioli, parsley, lemon.....	13
PEAR & 'SMOKED PROSCIUTTO' asian pears, speck, arugula, hazelnut vinaigrette, piave cheese.....	10
ARANCINI crispy risotto balls, 'cacio e pepe' flavors: pecorino & black pepper.....	9
CHICKEN LIVER BRUSCHETTI grilled rustic bread, liver mousse, preserved cherries, crispy sage.....	8

VEGETABLES & SALADS

GRILLED BROCCOLI RAAB garlic, anchovy, preserved lemon, crispy shallots.....	8
WOOD-GRILLED ARTICHOKES garlic & smoked paprika aioli, salsa verde.....	11
CHARRED SWEET POTATOES gorgonzola dolce, toasted pine nuts, arugula, vin cotto.....	8
WOOD-ROASTED CAULIFLOWER (v,gf) calabrian chili & pistachio pesto, crispy breadcrumbs.....	11
CHARRED LEEKS lemon & roasted garlic vinaigrette, goat's milk feta cheese.....	7
CRISPY BONE MARROW POTATOES(v) yukon potatoes, bone marrow, fried rosemary, roasted garlic...	8
LUCA CHOPPED SALAD(v) salame, aged pecorino, chicory greens, pepperoncini, lemon-oregano vin.....	10
LITTLE GEM LETTUCES (gf) creamy lemon-garlic-anchovy dressing, crisp focaccia croutons, parmigiano...	9
TUSCAN KALE SALAD marcona almonds, pink lady apples, aged pecorino, preserved lemon vinaigrette....	9
RUSTICO SALAD bitter greens, pancetta, asian pears, pancetta, farro, spiced amaro-cider vin.....	11

PASTA-- fresh pastas are handmade in house, gluten-free pasta available-additional \$2.50

RISOTTO roasted winter squash, vermouth-duck ragu, crispy duck skin, brown butter, crispy sage.....	15
TAGLIATELLE BOLOGNESE egg pasta, classic ragu bolognese, grana padana cheese.....	16
LUMACHE snail-shaped pasta, chicken ragu bianco, soffritto, savory, braised greens, crispy breadcrumbs.....	16
*WILD BOAR LASAGNETTA layered baked pasta, porcini besciamella, boar ragu, smoked scamorza.....	18
BRAISED RABBIT RAVIOLINI braised-rabbit stuffed pasta, pistachio & truffle butter sauce.....	16
GNOCCHI 'a la NONNA' potato gnocchi, toasted garlic, basil, san marzano tomato, pecorino.....	15

*LIMITED TAKE-OUT AVAILABILITY ON ENTREE PLATES

ENTREE PLATES

WOOD-FIRED SEAFOOD rotating fresh seafood served with locally sourced produce.....	M
COAL-ROASTED LAMB crispy polenta, braised chicories, late-season cherry tomatoes, ramp aioli.....	27
HERITAGE PORK housemade 'cotechino' sausage, braised lentils, soffritto, broccoli raab.....	26
HERB-ROASTED CHICKEN creamy polenta, roasted winter vegetables, wilted greens, salsa verde.....	21

PIZZA--all pizzas are baked between 750-800F in our handmade Neapolitan wood-burning oven

MARGHERITA crushed san marzano tomato, caputo mozzarella, basil, EVOO.....	14
FIGADELLO fig jam, taleggio crema, smoked prosciutto, shaved garlic, thyme, caputo mozzarella, grana.....	16
CAVALO roasted garlic crema, marinated kale, caputo mozzarella, smoked cheddar, calabrian chili oil.....	15
PICCANTE (v) crushed tomato, hot sopressata, mozzarella, pecorino, shaved garlic, 'hot honey'.....	16
NORCIA (v) taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
FUNGHI wood-roasted mushrooms, crema, thyme, fontina, mozzarella, garlic, mustard seeds, chives.....	15
VINCENZO(v) taleggio crema, garlic, caramelized onions, brussels sprouts, crispy pancetta, caputo mozzarella	16
SALSICCIA (v) spicy tomato sauce, pork sausage, calabrian chili, oregano, red onion, garlic, caputo mozzarella	16
PALERMO crushed tomato, olives, smoked mussels, caper, buffalo mozzarella, oregano, chili, garlic.....	17
EMILIA taleggio crema, buffalo & caputo mozzarella, black truffle honey, pistachio, thyme.....	15

*Any dishes marked with (v,gf) indicates they **CAN BE** made vegetarian or gluten-free upon request

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*We care about your well being so please mention any dietary preferences, restrictions or allergies to your server as all ingredients are not listed in dish descriptions.