

## **EAT** Any items with \* are not available for take-out

“...The culinary traditions of Italy rooted in the heritage of Lancaster County”

\*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 salame, aged pecorino, pickled vegetables, olives, grissini.....	8
FETT'UNTA (gf) wood-grilled rustic bread rubbed with fresh garlic, EVOO, flake salt.....	6
*BEEF CARPACCIO raw natural beef, black truffle, smoked tomatoes, crispy sunchokes.....	13
WOOD-GRILLED BEEF TONGUE grilled and marinated radicchio, asian pear-mustard seed 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, 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, crisp foccacia, EVOO.....	8
*FRITTO MISTO crispy fried squid, shrimp and lemons, aioli verde, parsley.....	13
PEAR & 'SMOKED PROSCIUTTO' asian pears, speck, arugula, hazelnut vinaigrette, piave cheese.....	10
ARANCINI crispy risotto balls, pecorino, spicy calabrian pork sausage.....	9
CHICKEN LIVER CROSTINO grilled rustic bread, liver mousse, preserved cherries, 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 pinenuts, 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.....	7
CRISPY BONE MARROW POTATOES(v) baby yukon potatoes, bone marrow, fried rosemary, garlic.....	8
LUCA CHOPPED SALAD(v) oregano vinn., salame, aged pecorino, romaine, chickpeas, pepperoncini .....	10
LITTLE GEM LETTUCES (gf) creamy garlic-lemon-anchovy dressing, focaccia croutons, parmigiano.....	9
TUSCAN KALE SALAD marcona almonds, pink lady apples, preserved lemon vin., aged pecorino.....	9
RUSTIC AUTUMN SALAD delicata squash, crispy pancetta, pears, chicories, spiced cider vinaigrette.....	11

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

RISOTTO roasted autumn squash risotto, vermouth-duck ragu, crispy duck skin.....	15
TAGLIATELLE BOLOGNESE egg pasta, classic ragu bolognese, grana padana.....	17
LUMACHE snail-shaped pasta, chicken ragu bianco, soffritto, summer savory, crispy breadcrumbs.....	16
WILD BOAR LASAGNETTA layered baked pasta, slow-cooked boar ragu, smoked scamorza cheese.....	16
BRAISED RABBIT AGNOLOTTI traditional stuffed pasta, pistachio & truffle butter sauce.....	17
GNOCCHI 'a la NONNA' potato gnocchi, toasted garlic, basil, san marzano tomato, pecorino.....	14

### **ENTREE PLATES** \*LIMITED TAKE-OUT AVAILABILITY ON LARGE 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 braised borlotti beans, spiced pork sausage, braised pork ribs, shaved autumn veg .....	26
HERB-ROASTED CHICKEN creamy polenta, hakurei turnips, romanesco, 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, crema, smoked prosciutto, shaved garlic, thyme, mozzarella, grana, EVOO.....	16
CAVALO roasted garlic crema, marinated kale, mozzarella, smoked cheddar, calabrian chili oil.....	15
ZUCCA crema, delicata squash, robiola cheese, mozzarella, sage, and pumpkin seed pesto.....	15
PICCANTE (v) crushed tomato, hot soppressata, mozzarella, pecorino, shaved garlic, hot honey.....	16
NORCIA (v) taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
FUNGHI wood-roasted mushrooms, thyme, fontina, mozzarella, garlic, mustard seeds, chives.....	15
VINCENZO(v) crema, garlic, caramelized onions, brussels sprouts, crispy pancetta, mozzarella, grana.....	16
SALSICCIA (v) tomato, house made pork sausage, calabrian chili, oregano, red onion, garlic, mozz, grana.....	16
PALERMO crushed tomato, olives, smoked mussels, buffalo mozzarella, oregano, chili, garlic.....	17

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