

## 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

### ANTIPASTI

SCOPA (v,gf) a snack bowl of salame, aged pecorino, pickled vegetables, olives, grissini.....	8
FETT'UNTA (gf) grilled bread, garlic, marinated fennel, vinegar-cured anchovies, EVOO.....	8
*BEEF CARPACCIO raw natural beef, black truffle, smoked tomatoes, crispy artichokes.....	13
WOOD-GRILLED BEEF TONGUE sungold tomatoes, blistered lombardo peppers, horseradish crema.....	9
BAKED RICOTTA (gf) late summer pepperonata, capers, grilled bread, oregano, EVOO.....	9
CRISPY OLIVES polenta encrusted castelvetrano olives, heritage pork sausage, smoked tomato relish.....	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, crispy pancetta, mustard seeds, grilled bread, EVOO.....	11
*SCAMORZA (gf) melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO .....	10
STUFFED PEPPERS wood-roasted peppers, salt-cod & potato, 'salsa rustica'.....	10
*FRITTO MISTO crispy fried squid, shrimp and lemons, aioli verde, parsley.....	13
PEAR & 'SMOKED PROSCIUTTO' asian pears, speck, arugula, hazelnut vinaigrette, piave cheese.....	10

### VEGETABLES & SALADS

WOOD-GRILLED ARTICHOKE garlic & smoked paprika aioli, salsa verde.....	11
CHARRED SWEET POTATOES gorgonzola dolce, toasted pinenuts, vin cotto.....	8
WOOD-ROASTED CAULIFLOWER (v,gf) calabrian chili & pistachio pesto, crispy breadcrumbs.....	11
EGGPLANT 'CAPONATA' smoked & roasted eggplant, tomatoes, picholine olives, tahini, pinenuts .....	8
CRISPY POTATOES roasted garlic, fried rosemary, pecorino cheese.....	7
LUCA CHOPPED INSALATE(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 INSALATE marcona almonds, pink lady apples, preserved lemon vin., aged pecorino.....	9

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

SQUID INK CHITARRA black pasta, cuttlefish ragu, sungold tomato & sweet pepper 'passata', mint, chili .....	16
RISOTTO leek soffritto, delicata squash, piave cheese, aged balsamic.....	14
TAGLIATELLE BOLOGNESE egg pasta, classic ragu bolognese, grana padana.....	17
LUMACHE snail-shaped pasta, chicken ragu bianco, soffritto, summer savory, crispy breadcrumbs.....	16
SPELT CREPPELLE spelt flour crepes, robiola & ricotta, braised kale, roasted garlic, besciamella.....	15
GNOCCHI braised duck ragu, vermouth, roasted mushrooms, grana padana.....	16
GNOCCHI 'a la NONNA' potato gnocchi, toasted garlic, basil, san marzano tomato, pecorino.....	14

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

MARGHERITA crushed tomato, buffalo mozzarella, basil, EVOO.....	14
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
GUISEPPE (v) crema, mortadella, 'Corno di Toro' peppers, picholine olive, shaved garlic, mozzarella.....	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
ENZO (v) crema, mozzarella, shaved garlic, pancetta, pepperoncini, smoked cheddar.....	16

### LARGE PLATES \*LIMITED TAKE-OUT AVAILABILITY ON LARGE PLATES

WOOD-GRILLED BRONZINO marinated late-summer vegetables, mustard seeds, salsa verde.....	34
ROASTED CHICKEN 'creamed corn', blistered shishito peppers, sungold tomatoes, arugula.....	25
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