

Kitchen

A TRATTORIA

FOR YOUR BREAD

Seasoned Fresh Ricotta	4
Marinated Olives	
Sun Dried Tomato Tapenade	

ANTIPASTI

Chicken Soup	9
Baby Greens with Pecorino Dressing	
Meatballs Braised in Tomato over Polenta	13
Mussels with Olives and Tomato	
Salumi Board	
Tomato Braised Tripe	
Roasted Garlic and Gorgonzola	
Grilled Octopus with White Beans	
Farm Egg with Crostini Prosciutto and Peppernota	

PRIMI

Pappardelle Bolognese	12/20
Bucatini Carbonara	
Spaghetti All'Amatriciana	
Duck Confit and Roasted Root Vegetable Risotto	
Potato Gnocchi with Wild Boar Ragù	
Butternut Squash Ravioli with Dates Walnuts and Sage Brown Butter	

SECONDI

Pan Seared Pork Loin with Tallegio Farrotto and Cherry Agrodolce	21
Roast Chicken with Potato Gratinato and Escarole	
Red Wine Brasato with Creamy Polenta	
Lasagna Bolognese	
Monkfish with Eggplant and Olives	
Cod with Lentils Pancetta and Sunchoke Mushroom Conserva	

Five Course Chef's Tasting Menu \$50

OUR MENU IS RECOMMENDED AS A \$35.00 PRIXE FIXE

(Two Savory Courses and One Dessert)

Antipasti OR Small Plate Primi, Secondi & Dolci

OR

Antipasti, Large Plate Primi & Dolci

20% gratuity will be charged to parties of six or more

We apologize for any inconvenience, but in order to serve you better we do not accept credit cards.

*Consuming raw or under cooked meats, fish, shellfish or shell eggs may increase your risk of food borne illness, Especially if you have certain medical conditions.