

PICCOLI PIATTI

Antipasti, Contorini e Sfizi—Traditional Italian appetizers, sides and “bites to satisfy your whims”—served on small plates for sharing as starters and sides

PATATE Yukon potatoes, rosemary, Pecorino-Romano 6.

FUNGHI roasted mushrooms 8.

CAPONATA eggplant relish, smoked ricotta salata 7.

SCAROLA wilted escarole, garlic, chile 7.

OLIVES marinated Cerignola olives, orange, garlic, chile, shaved fennel 5.

TORTINO DI MELANZANE eggplant, mozzarella, tomato, Parmigiano-Reggiano 8.

BUFALA MOZZARELLA mostarda di Cremona 8.

CALAMARI fried, spicy tomato sauce, pickled peppers 9.

LE COZZE mussels, white wine, tomato, garlic, chile 9.

POLIPETTO baby octopus, escarole, potato, spicy Romesco sauce 10.

BRUSCHETTA Sicilian tuna, white beans, celery, pickled shallot 9.

ARANCINI fried risotto balls, mozzarella, sausage 6.

POLPETTINE veal meatballs, sheep's milk ricotta 9.

SALUMI

Dried and cured in the old-world tradition by local and Italian artisans

SALAMINO artisanal dried spiced pork sausage 7.

COPPA spiced pork shoulder 7.50

SPECK cured smoked ham 7.50

FINOCCHIONA Tuscan fennel salame 8.

PROSCIUTTO San Daniele 18 month aged 8.

SALUMI PLATE selection of all five 32.

ZUPPE

ZUPPA DI POLLO ARROSTO roasted chicken, root vegetables, farro 8.

PAPPA AL POMODORO tomato, bread, black kale, white beans, Pecorino-Romano 8.

INSALATE APPETIZER OR ENTRÉE

NAPOLI chopped romaine, arugula, salami, prosciutto, peppers, olives, Provolone 12./17.

CESARE escarole, croutons, Parmigiano-Reggiano dressing, marinated white anchovy 9./14. add chicken/shrimp 5./7.

INSALATA MISTA mixed greens, lemon citronette, smoked ricotta salata 9./14.

TONNO LIGURE tuna, fingerling potatoes, Taggiasca olives, peppers, hard-cooked egg, arugula, fennel 13./18.

BARBABIETOLE roasted beets, lentils, arugula, frisée, stracciatella, candied pistachios 12./17.

INSALATA DI POLIPO marinated octopus carpaccio, citrus, fennel, watercress 17.

DI VERDURA endive, fagiolini, cauliflower, tomato, radish, shaved Brussels sprouts, crisp shallots, red wine vinaigrette 12./17.

PAGNOTTELLE 15. EACH

Oven-baked sandwich, served with house-made rosemary-sea salt kettle chips

'BLT' crisp pancetta, romaine, tomato, olive oil mayo

POLLO chicken Milanese, pomodoro, mozzarella, Parmigiana

POLPETTINE veal meatballs, smoked mozzarella, Parmigiana

PASTE

PACCHERI NAPOLITANA large hollow tube-shaped pasta from Naples, braised beef ragu, caramelized onions, Parmigiano-Reggiano 19.

LINGUINE ALLE VONGOLE chopped clams, garlic, chile, parsley 20.

STROZZAPRETI CON SEPIE house-made cuttlefish ink pasta, cuttlefish, spicy pepper sauce, bread crumbs 22.

TORTIGLIONI tubular pasta from Naples similar to rigatoni, ham, red endive, Fontina cream 18.

AL FORNO

From our wood-burning oven

TORTINO DI MELANZANE eggplant, mozzarella, tomato, Parmigiano-Reggiano 17.

LASAGNA lasagna, béchamel, black kale, potatoes, Fontina, sausage 20.

BRANZINO AL FORNO sea bass, artichoke, potato, caper, Castelvetro olives 28.

PESCE

PLATESSA flounder, Brussels sprouts, speck, golden raisin agro-dolce 25.

CAPESANTE diver sea scallops, blood orange, fennel purée 27.

CARNE

POLLO AL GIRARROSTO rotisserie chicken, wilted escarole, Yukon potatoes 21.

BISTECCA DI MANZO NY strip steak, balsamic glazed cipollini, roasted mushrooms 32.

MILANESE DI VITELLO PER DUE for two, crispy veal chop on the bone, seasonal green salad, lemon citronette 23. **per person**

PIZZE NAPOLETANE

From our wood-burning ovens with Fior di Latte mozzarella, Caputo flour imported from Naples, San Marzano tomatoes from the foothills of Mount Vesuvius and water meticulously sourced from local wells to match the pH and mineral balance of the natural spring water in Naples

CLASSIC

MARGHERITA San Marzano tomatoes, mozzarella, basil, Pecorino-Romano 16.

DIAVOLA San Marzano tomatoes, salami piccante, mozzarella, Pecorino-Romano 18.

QUATTRO STAGIONI San Marzano tomatoes, ham, eggplant, artichokes, mushroom, Fontina 19.

FUNGHI San Marzano tomatoes, oyster mushroom, tomato, mozzarella, Pecorino-Romano 17.

BARESE San Marzano tomatoes, sausage, broccoli rabe, smoked mozzarella 18.

BIANCA

PATATE potato, pancetta, spicy peppers, Taleggio, Pecorino-Romano 17.

CARCIOFI artichoke, Robiola, smoked mozzarella 18.

CAVOLINI shaved Brussels sprouts, ricotta, golden raisins, Fontina 17.

SPECK crème fraîche, onion, Parmigiano-Reggiano 19.

CAVOLFIORI cauliflower, black pepper, Meyer lemon 17.

HALF-METER LONG "MEZZO METRO" FOR FOUR 36.