

CICCHETTI

Insalata di Calamari 3

Crochette de Baccalà 2

Salmon affumicato 3

Mortadella del logo 3

Sopa de pevaroni 3

Prosciutto e melone 3

Giardiniera 2

PIZZETTE

Pomodoro heirloom tomatoes, arugula, parmesan 7

Crescenza thin sliced potatoes, rosemary and crescenza 7

Caprino goat cheese, fennel, red grapes 7

Capocollo spicy tomato, capocollo, calabrese chile 8

Puttanesca spicy tomato, capers, olives, alici 8

Salsiccia escarole, panna, caggiano sausage 8

INSALATE – CONTORNI

Rucolella baby arugula, shaved fennel and parmesan, olio & limone 7

Cavolo nero Tuscan kale, romaine, caesar dressing 8

Barbabietole roasted beets, greens, radishes, pecorino ricotta 9

Mozzarella bufala mozzarella, heirloom tomatoes, Sanremo olives 8

Zucchine slow braised summer squashes with heirloom tomatoes 6

Tegoline blue lake beans, garlic, red bell pepper 6

Patate scalloped potatoes, cream, parmesan 6

Granoturco sauteed summer corn, red onions, bacon 6

OSTRICHE

Ostriche today's selection of oysters m.p.

Ostriche sorpresa oyster shot with cucumber, cocktail sauce, horseradish 3

****add a shot of chipotle infused vodka 3***

RISOTTO-PASTA

<i>Pasta e fagioli</i>	Venetian beans soup with pasta and Rosemary	8
<i>Risotto di mare</i>	white wine-tomato risotto with mixed seafood	15
<i>Risotto di sepia</i>	squid ink risotto with mediterranean sepia	14
<i>Pappardelle</i>	wide noodles, braised duck, porcini-tomato sauce	13
<i>Bigoli</i>	tuna Bolognese, parmesan and calabrese chili	14
<i>Penne Arrabbiata</i>	garlic, basil and spicy tomato sauce	9

PESCE

<i>Granchio</i>	dungeness crab meat tower with avocado, cucumber, tomato	16
<i>Capesante</i>	pan seared scallops, field mushrooms, green onion, cream, olio tartufato	13
<i>Polpo</i>	braised octopus, potatoes, celery, lemon vinaigrette	13
<i>Sardine</i>	grilled sardines, greens, pickled vegetables	8
<i>Gamberoni</i>	grilled shrimp with mint-lime farro salad	12
<i>Crudo di pesce</i>	califonia yellowtail, white balsamic, pink peppercorn	12
<i>Crudo di Capesante</i>	diver scallops, agrumato, castelvetrano olives	14

<i>Spaghetti Aragosta</i>	half roasted lobster with spaghetti in a saffron and brandy-tomato sauce	28
---------------------------	--	----

<i>Tonno Puttanesca</i>	herb crusted tuna in a spicy tomato sauce and soffritto	16
<i>Fritto misto</i>	calamary, shrimp, fennel, green beans, spicy marinara	14
<i>Branzino</i>	california white seabass, grilled Treviso, gigante beans	24
<i>Cioppino</i>	mixed seafood with saffron-tomato stew	19
<i>Pesce al Forno</i>	whole roasted tai snapper with white wine, tomato, capers, olives, onion	a.q.

CARNE

<i>Maiale</i>	milk braised pork, gnocchi, panceta and sage	16
<i>Agnello</i>	merlot-braised lamb shank with oregano zucchini	16
<i>Pollo</i>	slow braised chicken thighs, peperonata, crispy polenta	14

DOLCI

Tiramisu	espresso, ladyfingers, vanilla-mascarpone and rum	7
Budino	warm cinnamon-apricot bread pudding and vanilla gelato	7
Panna cotta	with moscato-nectarines and short bread	7
Torta Cioccolato	chocolat ganash tart, pecan crust, sea salt, cherries, wipped cream	8
Gelat i e Sorbetti	assorted gelato and sorbets	6
Biscotti e Vin Santo	almond biscotti and “wine of the Gods	9
Formaggio	gorgonzola, soft pecorino	11
Sgroppino	Venetian after dinner with lemon sorbet, prosecco and vodka	8