

## Start

<b>Avocado and Grapefruit Salad</b> <sup>(V)</sup> 15 Sesame, Shaved Fennel, Pickled Red Onion, Dill, Mint	<b>Hot Honey Burrata</b> <sup>(CGF)</sup> 18 Roasted Tomato, Basil, Hot Honey, Rustic Bread
<b>Chopped Romaine and Arugula Salad</b> <sup>(CGF)</sup> 16 Roasted Pep, Onions, Tomatoes, Lemon Vin, Crumbs	<b>Whipped Ricotta Toast with Crispy Prosciutto</b> 17 Olive Oil, Lemon Zest
<b>Caesar Salad</b> <sup>(CGF)</sup> 15 Little Gems, Fontina Croutons, Parmesan	<b>Champagne Mussels</b> <sup>(CGF)</sup> 17 Garlic, Shallots, Chili Flakes, Champagne Cream, Focaccia
<b>Roasted Carrots</b> <sup>(GF)</sup> 14 Lemon Yogurt, Sunflower Seeds, Mint, Dill, Parsley	<b>Calabrian Chili Shrimp</b> <sup>(CGF)</sup> 18 Rustic Bread, Garlic-Parsley Butter, Lemon
<b>Crispy Roasted Potatoes with Pecorino Aioli</b> <sup>(CV)</sup> 14 Rosemary, Pecorino, Thyme, Sage	<b>All Beef Meatballs</b> 18 Stracciatella, San Marzano, Focaccia

## Create Your Own Pasta

Since 2015: Choose your shape. Choose your sauce. \$18

### Shape

<b>Spaghettini</b> <sup>(V)</sup> <i>Delicate thin spaghetti, best with lighter sauces</i> Semolina, Durum Flour, Salt, Olive Oil
<b>Tagliatelle</b> <i>Classic egg ribbons</i> All-Purpose Flour, Durum Flour, Eggs
<b>Rigatoni</b> <sup>(V)</sup> <i>Ridged tubes, holds hearty sauces</i> Semolina, All-Purpose Flour, Olive Oil
<b>Cavatelli</b> <i>Small shells, catches chunky sauces</i> All-Purpose Flour, Durum Flour, Eggs, Ricotta
<b>Mafalda</b> <sup>(V)</sup> <i>Ruffled "lasagna edges," playful with cream sauces</i> Semolina, Salt, Olive Oil
<b>Beet Pappardelle</b> <i>Wide ribbons, earthy and sweet</i> All-Purpose Flour, Durum Flour, Eggs, Beet Juice
<b>Stuffed Pasta of Day</b> Ask Your Server — Changes Daily
<b>Gluten-Free Rigatoni</b> <sup>(GF)</sup> Gluten-Free All-Purpose Flour, Olive Oil, Eggs

### Sauce

<b>Marinara</b> <sup>(CV)</sup> San Marzano Tomatoes, Garlic, White Wine, Basil, Chili
<b>Arrabbiata</b> <sup>(CV)</sup> Our Marinara Sauce with Chili Pepper and Roasted Garlic
<b>Spicy Alla Vodka</b> <sup>(GF)</sup> Cream, Vodka, Tomato, Chili Flakes
<b>Broken Meatball +\$2</b> Our Marinara Sauce with Crumbled House Meatballs
<b>Sunday Sauce +\$4</b> Slow Cooked Marinara Sauce with Short Rib, Sausage, Veal
<b>Cacio e Pepe</b> <sup>(GF)</sup> Pecorino, Cracked Black Pepper, Butter
<b>Nut-Free Pesto</b> <sup>(GF)</sup> Basil, Parsley, Parmesan, Garlic, Olive Oil
<b>White Bolognese</b> <sup>(GF)</sup> +\$2 Slow-Cooked Chicken, Thyme, Rosemary, Garlic, Pecorino

## Specialties

<b>Sicilian Branzino</b> <sup>(CGF)</sup> 30 Artichoke, Capers, Olives, Blistered Tomatoes	<b>Goat Cheese Gnocchi</b> 25 Peas, Asparagus, Cherry Tomatoes
<b>Crispy-Skin Salmon</b> <sup>(CGF)</sup> 28 Citrus, Gremolata, Shaved Fennel Salad	<b>Lasagna Primavera</b> 26 Zucchini, Eggplant, Béchamel, Ricotta, Fontina, Pecorino
<b>Squid Ink Bucatini Vongole</b> 27 Little Neck Clams, White Wine, Butter, Garlic, Chili	<b>Pork Chop Milanese</b> 28 Pounded Bone-in Chop, Vinegar Peppers, Arugula, Parmesan
<b>Roasted Lemon Chicken</b> <sup>(CGF)</sup> 26 Half Chicken, Roasted Garlic, Broccoli Rabe, Polenta	<b>Short Rib</b> 36 Muffaletta Relish (Olives, Capers), Roman Gnocchi
<b>Risotto Carciofi</b> <sup>(CV)</sup> 24 Braised Artichokes, Lemon, Aged Parmesan	<b>Uncle Guy</b> — Our House Sandwich 26 Roast Beef, Fried Eggplant, Fresh ("Mutz"), Semolina Bread

## Dessert

<b>Tiramisu</b> 13 Lady Fingers, Espresso, Mascarpone	<b>House-Made Cookie with Ice Cream for Two</b> 14 Baker's choice, changes weekly. Vanilla Ice Cream
<b>Salted Caramel Doughnuts</b> 12 Cinnamon-Sugar Dusted, Salted Caramel Dipping Sauce	<b>J's Seven-Layer Chocolate Devil's Food Cake</b> 19 Buttercream, Chocolate Ganache, Whipped Cream. For two

Chef Carmine DiGiovanni

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
GF (Gluten Free), V (Vegan), CV (Can be Made Vegan), CGF (Can be Made Gluten Free)