

Start

Avocado and Grapefruit Salad ^(V)	15	Whipped Ricotta Toast with Crispy Prosciutto	17
Sesame, Shaved Fennel, Pickled Red Onion, Dill, Mint		Olive Oil, Lemon Zest	
Caesar Salad ^(CGF)	15	Champagne Mussels ^(CGF)	17
Little Gems, Fontina Croutons, Parmesan		Garlic, Shallots, Chili Flakes, Champagne Cream, Focaccia	
Roasted Carrots ^(GF)	14	Calabrian Chili Shrimp ^(CGF)	18
Lemon Yogurt, Sunflower Seeds, Mint, Dill, Parsley		Rustic Bread, Garlic-Parsley Butter, Lemon	
Hot Honey Burrata ^(CGF)	18	All Beef Meatballs	18
Roasted Tomato, Basil, Hot Honey, Rustic Bread		Stracciatella, San Marzano, Focaccia	

Create Your Own Pasta

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

Shape

Spaghettini ^(V)	<i>Delicate thin spaghetti, best with lighter sauces</i>
Semolina, Durum Flour, Salt, Olive Oil	
Tagliatelle	<i>Classic egg ribbons</i>
All-Purpose Flour, Durum Flour, Eggs	
Rigatoni ^(V)	<i>Ridged tubes, holds hearty sauces</i>
Semolina, All-Purpose Flour, Olive Oil	
Cavatelli	<i>Small shells, catches chunky sauces</i>
All-Purpose Flour, Durum Flour, Eggs, Ricotta	
Mafalda ^(V)	<i>Ruffled "lasagna edges," playful with cream sauces</i>
Semolina, Salt, Olive Oil	
Beet Pappardelle	<i>Wide ribbons, earthy and sweet</i>
All-Purpose Flour, Durum Flour, Eggs, Beet Juice	
Stuffed Pasta of Day	<i>Market Price</i>
Ask Your Server — Changes Daily	
Gluten-Free Rigatoni ^(GF)	
Gluten-Free All-Purpose Flour, Olive Oil, Eggs	
Herb Garganelli	<i>Hollow cylinders, hold cream based sauces</i>
All-Purpose Flour, Durum, Eggs, Green Herbs	
Calabrian Chili Casarecce ^(V)	<i>Twisted scrolls, grips sauce</i>
Semolina, Durum Flour, Salt, Olive Oil	

Sauce

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

Specialties

Sicilian Branzino	30	Goat Cheese Gnocchi	25
Artichoke, Capers, Olives, Blistered Tomatoes		Peas, Asparagus, Cherry Tomatoes	
Crispy-Skin Salmon	28	Pork Chop Milanese	28
Citrus, Gremolata, Shaved Fennel Salad		Pounded Bone-in Chop, Vinegar Peppers, Arugula, Parmesan	
Squid Ink Bucatini Vongole	27	Short Rib	36
Little Neck Clams, White Wine, Butter, Garlic, Chili		Muffaletta Relish (Olives, Capers), Roman Gnocchi	
Roasted Lemon Chicken	26	Risotto Carciofi ^(CV)	24
Half Chicken, Roasted Garlic, Broccoli Rabe, Polenta		Braised Artichokes, Lemon, Aged Parmesan	

Dessert

Tiramisu	13	House-Made Cookie with Gelato	14
Lady Fingers, Espresso, Mascarpone		Baker's choice, changes weekly.	
Salted Caramel Doughnuts	12	J's Banana Pudding for the Table	19
Cinnamon-Sugar Dusted, Salted Caramel Dipping Sauce		Vanilla Wafers, Fresh Banana, Vanilla Custard, Whipped Cream	

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)