



STARTERS

Homemade Focaccia - \$8
Roasted garlic, whipped ricotta

Sicilian Arancini*- 3 /\$10, 5/\$15
Mozzarella, pea, tomato

Roman Artichokes- \$19
Green Goddess

Braised Meatballs* - \$24
Prime beef, heritage pork,
tomato sugo, basil, grilled focaccia

Wagyu Beef Carpaccio* - \$22
Smoked aioli, capers, parmesan,
arugula shaved red onion

Burrata- \$17
Grilled focaccia, aged balsamic, olio verde

Coccoli and Prosciutto - \$22
Fried pizza dough, soft crescenza, s. Daniele prosciutto

SALADS

Tricolore Salad- \$19
Arugula, radicchio, endive, lemon,
olive oil, parmesan

Spring Salad- \$21
Salanova lettuce, zucchini, snap peas, string beans,
asparagus, crumbled goat cheese

Caesar Salad* - \$19
Little gem, focaccia croutons, parmesan, lemon,
anchovy, garlic

Panzanella- \$18
Coachella dates, orange, almonds, celery, mint, bell
pepper, heirloom tomatos, arugula, lemon
vinaigrette, ricotta salata

PIZZA

Margherita - \$23
Tomato, fior di latte, basil, olive oil

Pepperoni* - \$25
Ezzo pepperoni, chile honey, parmesan,
mozzarella, tomato sauce

Sugar Snap Pea- \$25
Mixed wild mushrooms, roasted garlic ricotta,
stracciatella, lemon

"The Tony"* - \$26
Tomato sauce, Italian pork sausage, sweet onion,
roasted Italian peppers, basil, oregano, mozzarella

Dipping Sauces- \$2 /ea
Smoked Herb Ranch
Calabrian Chile Diavola
Green Goddess

PASTAS

Bucatini Cacio e Pepe - \$22
Black pepper, pecorino, parmesan

Mezzi Rigatoni Bolognese - \$28
Parmesan, pancetta, beef, tomato

Bucatini and Meatballs* - \$27
Classic tomato sauce, whipped ricotta,
parmesan, basil

Linguini and Clams* - \$30
Garlic, white wine, lemon, chile, butter

Shrimp and Zucchini Caserecce - \$30
shrimp bisque, white wine, tomato confit

Shrimp Caserecce Alla Vodka- \$24
Creamy tomato sauce, vodka, chile flake,
basil, parmesan

ENTREES

Market Fish* - SMP
Ask about our daily selection

Grilled Avocado- \$28 (v)
Salsa verde, white bean puree,
fried roman artichokes

Hanger Steak - \$43
Fried maitake mushrooms, crispy potatoes,
smoked cippolini onion

Short Rib- \$44
Soft polenta, roasted winter vegetables,
bordelaise

Chicken Cacciatore- \$37
Pan roasted boneless half chicken, capers, olives,
white wine, red pepper, maitake mushrooms,
tuscan mashed potatoes

Chicken Parmesan*
Marinara, mozzarella, panko breadcrumbs, parmesan

Half portion, one side- \$32

Full portion, two sides- \$48

SIDES

POLENTA- \$10
TUSCAN MASHED POTATO- \$10
FENNEL POLLEN POTATOES- \$10
LINGUINI POMODORO- \$14
MARKET VEGETABLES- \$12
BLISTERED SNAP PEAS- \$12
GRILLED ASPARAGUS- \$15

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.