

EXPERIENCE THE ENTIRE MENU

3 COURSE \$75/PERSON, WITH PAIRINGS \$110



STARTERS

Salumi e Formaggi \$22
*Selection of Italian Cured Meats and
Cheeses, Olives, Pickled Vegetables, Crostini*

Crispy Calamari \$18
Lemon-Saffron Aioli, Marinara

Carpaccio di Manzo \$23
*Salsa di Tonnato, Arugula, Grana Padano,
Lemon, Extra Virgin Olive Oil*

Burrata \$13
*Prosciutto, Roasted Garlic, Bruschetta,
Olives, Black Pepper-Olive Oil*

Roasted Beets \$11
*Citrus, Beet Greens, Goat Cheese,
Pickled Red Onion, Toasted Cumin*

Arugula-Radicchio \$12
Speck, Fig, Shallots, Montasio, Balsamic

Grilled Romaine \$10
*Bruschetta, Grana Padano,
Lemon-Anchovy Citronette*

PASTAS & RISOTTOS

Spinach-Ricotta Gnocchi \$20
Sage Brown Butter

Rigatoni \$21
*Mussels, Ragu di Pomodoro,
Calabrian Chiles*

Cavatelli \$22
Ragu alla Bolognese, Fresh Herbs

Taglierini \$22
Tomato Braised Meatballs, Fresh Herbs

Risotto ai Frutti di Mare \$25
*Shrimp, Mussels, Calamari, Branzino, Tomato,
Wild Oregano, Toasted Breadcrumbs*

Porcini Mushroom Risotto \$26
Parsley, Grana Padano

**Consuming raw or undercooked food may increase your risk of foodborne illness
A gratuity of 20% will be added to groups of six or more*

ENTREES

Pan Roasted Branzino \$48
Preserved Lemon-Olive Relish

Grilled Oysters \$17/\$33
Herbed Sourdough Breadcrumbs

Grilled Gulf Shrimp \$24
Salsa Verde

Roasted Half Chicken \$23
Tomato Confit, Olives, Capers

Braised Pork Ribs \$33
Green Olive-Apricot Sugo

12oz. NY Strip \$42
Tarragon-Tomato Butter

8oz. Beef Filet \$48
Black Pepper Reduction

Sides \$9

Olive Oil Whipped Potatoes
Roasted Yukon Potatoes
Cannellini Beans “all’Uccelletto”
Risotto alla Parmigiano
Grilled Broccolini
White Balsamic Glazed Carrots, Almonds
Sautéed Spinach, Golden Raisin, Pinenuts
Garlic Roasted Mushrooms
Mixed Green Salad