

Daily Bread

Flour, water, salt, & love

sliced fresh off the loaf to enjoy now.

Take a loaf home - 5/7 (500g/1kg)

To accentuate the bread...

Cultured butter - 3

lush, fermented & churned by Vermont Creamery.

Manodori balsamic of Modena IGP - 5

sweet, dense, & rich - 1 oz.

One-one-one - 9

featuring a special selected e.v.o.o, Manodori balsamic, & Vermont Creamery cultured butter.

Our proof is in the dough

Full of flavor and easy to digest, our naturally leavened dough made with our proprietary mother, is crafted over five days. To achieve its unique flavor profile, we developed one strain of starter with apricots from a local farm and added a mother starter said to be more than 300 years old!—from the Neapolitan island of Ischia.

Taverna Snacks - 10

Olive Ascolane

fried olives. filled with mixed meats & soffritto. breaded

Truffle fries

shoestring potatoes. truffle salt. sottocenero truffle cheese.

“Sicilian garlic bread”

pani cunsatu

garlic cloves. oregano. e.v.o.o. caciocavallo.

(if you're OG add

Solano anchovies + 5)

Meatballs

traditional pork and beef. mint. tomato sauce. pecorino romano.

Torta frita & prosciutto

traditional fried bread. 24 month aged prosciutto di Parma. a classic.

Dates

dates. parmigiano. pancetta Americana (aka bacon). parsley.

Sage leaves & anchovies

battered & crispy fried.

Chef's Table

Let chef Giovanni guide your dining experience with a menu especially tailored for you and your companions. Requires participation of entire table.

Dining experience

The ultra board

Chef's selection of prized salumi and formaggi served with marinated olives, seasonal vegetables, and toasted walnuts.

Assortment of antipasti

Seasonal salads

Refreshing offering of various greens and dressings

Main course tasting

Your choice of dining option from below

Choose dining option:

Primi

*pasta & pizza
served to share*

\$45 per person

Primi & Secondi

*pasta & pizza
meats & veggies
served to share*

\$62 per person

Il Massimo

The “maximum” Italian dining experience

Minimum of 4 participants

*2 primi
chef's specialty items
grigliata mista
(wide array of grilled meats)
cheese course*

\$115 per person

Dessert

Offering of traditional & house-made desserts

Wine pairing \$39

*Premium wine pairing \$65**

** participation of 4 or more required*

Menu

Antipasti - *Appetizers*

Stuffed lemon leaf. charcoal grilled. beef, pork, lamb croquettes. 11

Grilled Turner calamari. avocado. heirloom tomato. red onion. kiwi fruit & mint pesto. 12

Eggplant & gizzard agro dolce. traditional: chicken gizzards. Sicilian sweet & sour. mint. basil. 14

Burrata & porri. melted leeks. warm Gioia burrata. prized e.v.o.o. crostini. 18 (add prosciutto di Parma +8)

Grilled artichoke. lemon. mint. shallots. e.v.o.o. bread crumbs. 10

Squash blossoms. battered. filled with ricotta. mint. parmigiano. 12

The “Mega Board” (...it’s epic). selection of prized salumi & formaggi. marinated olives. pickled vegetables. toasted nuts. torta frita. 29 | 58

Insalate, Verdure, Zuppe - *Salads, Vegetables, Soups*

Insalata di Giovanni. fennel. tomato. cucumber. onion. fresh mozzarella. vinaigrette. 13

Insalata golosa. romaine. arugula. tomatoes. onion. mozzarella. salame. ham. chickpeas. black Mediterranean olives. roasted bell peppers. house vinaigrette. 15

Rucola with fava frittata. shaved parmigiano. lemon vinaigrette. Manodori balsamic. 17

Grilled seasonal vegetables. hardwood grilled. herbs. e.v.o.o. 12

Cauliflower affogato. wine braised cauliflower. Mediterranean olives. colatura. pecorino. bread crumbs. 10

Roasted chestnut & lentil soup. Umbrian lentils. chard. soffritto. e.v.o.o. chestnuts. 10

Pasta

Risotto verde. asparagus. peas. fava. nettle. hazelnut & vincotto pesto. 28

“Spaghetti + meatballs”. traditional of Teramo: house-made chitarra spaghetti. pallottine. tomatoes. 22

Pork belly pisarei e fasò. traditional of Piacenza: bread gnocchi. sausage. borlotti beans. soffritto. tomato. 32

Paccheri alla Genovesa. paccheri pasta. stewed onion. traditional white wine braised veal. 29

Tagliatelle. house-made ribbon pasta. field mushrooms. prosciutto cotto. cream. parmigiano. pecorino. 26

Carbonara*. Roman traditional: guanciale by Smoking Goose. eggs. pecorino. mezze rigatoni pasta. 24

Gnocchi. house-made: salt roasted potatoes. gorgonzola dolce. cream. walnuts. 24 (if you’re cool add ‘nduja +5)

Crespelle al forno. house-made crepes. meat sauce. béchamel. peas. eggs. 24

Caramelle. house-made ricotta stuffed pasta. mint. porcini dust. cultured Vermont creamery butter. 22

Mafaldine alla Norma. mafaldine pasta. eggplant. tomato sauce. basil. ricotta salata. 24

Pizza

t.b.m. = crushed **t**omatoes. **b**asil. **m**ozzarella & parmigiano

Biellese pepperoni. premium artisan naturally fermented Biellese pepperoni. *t.b.m.* 22

Regina margherita. cherry heirloom tomatoes. Angelo & Franco buffalo mozzarella. e.v.o.o. *t.b.m.* 20

Classic combo. sausage. pepperoni. mediterranean olives. caramelized onions. mushrooms. bells. *t.b.m.* 23

Pork reigns. braised pork. house sausage. apple-wood bacon. cotto ham. calabrese. guanciale. *t.b.m.* 26

Vegas meets Italy. scamorza. ricotta. pistacchio. heirloom tomato. arugula. prosciutto. date cream. 26

Apricot. apricot jam. bacon. Laura Chenel goat cheese. pine nuts. arugula. 22

‘Nduja. mozzarella. gorgonzola. ‘nduja (spicy spreadable salame). walnuts. honey. 24

Mortadella. taleggio. mozzarella. artisan mortadella. pistacchio pesto. basil. 22

“The Robbie”. mozzarella. white sauce. rapini. house-made sausage. roasted garlic. 23

Secondi - *Main Course*

Grilled swordfish*. swordfish loin. fennel. orange. chickpea purée. lemon vinaigrette. 32

Sea bream. orata. leeks & potato stracotto. sea asparagus. e.v.o.o. 34

Roasted chicken “i Vernizzi”. Mary’s chicken. onion. garlic. potatoes. white wine. 26

Farcita sausage. pecorino. peppers. onion. potatoes. fennel salad. 26

Capretto. braised young goat flavored with artichokes & asparagus. tomatoes. fava frittata. couscous. 34

Grilled lamb chops*. New Zealand free range. mint pesto. fennel potatoes. 42

Pork chop ciambotta*. Heritage farms natural pork. hardwood grilled. vegetable ciambotta. 48

Lombatello steak*. Creekstone farm hanger steak. hardwood grilled. vincotto, colatura, mustard marinade. mixed herb salsa verde. potatoes. 38

Bone-in Santa Carota ribeye*. (for two) - 32 oz carrot finished natural grass-fed beef. hardwood grilled. herbs. e.v.o.o. panzanella. roasted garlic. 89

* *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. **