

Menu

Antipasti - *Appetizers*

- Foglie di limone ripiene.** tradition of Catania: lemon leaf wrapped beef, pork & lamb croquettes. 12
- Calamari grigliate.** grilled calamari. avocado. heirloom tomato. red onion. kiwi fruit & mint pesto. 16
- Durelli & melanzane agro dolce.** chicken gizzards. eggplant. Sicilian sweet & sour sauce. mint. 14
- Salsiccia farcita al forno.** sicilian sausage. pecorino. potatoes. fennel. romesco. 15
- Gamberi rossi alla griglia.** grilled Argentine red shrimp. borlotti beans in 'nduja. salsa verde. 26
- Tartare di manzo tonnato.** blank angus beef tartare. egg yolk. capers. tuna aioli. shiso. 28
- Crudo di capesante.** Hudson Canyon scallops. lemon cream. herb oil. Calabrian chili oil. strawberries. fennel pollen. 26
- Insalata di polpo.** Spanish octopus. Yukon gold potato. celery leaves. onion. capers. lemon vinaigrette. 22
- Carciofo.** grilled artichoke. lemon. mint. shallots. e.v.o.o. bread crumbs. 12
- Fior di Zucca.** battered squash blossoms. filled with ricotta. mint. parmigiano. 12
- Il “Mega Board”.** selection of prized salumi & formaggi. marinated olives. pickled vegetables. torta frita. 38

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

- Burrata e frutti estivi.** stone fruit. burrata. lemon vinaigrette. mint. 24
- Anguria & pomodoro “alla caprese”.** watermelon. heirloom cherry tomatoes. fior di latte mozzarella. basil. Manodori balsamic. e.v.o.o. 15
- Barbabiétole.** beets. avocado. orange. Laura Chenel goat cheese. pistachio. lemon vinaigrette. 16
- Insalata golosa.** “antipasto salad” - romaine. arugula. tomatoes. onion. mozzarella. salame. ham. chickpeas. black Mediterranean olives. roasted bell peppers. house vinaigrette. 18
- Verdura alla griglia.** grilled seasonal vegetables. vinaigrette. herbs. apple vin cotto. e.v.o.o. 12
- Caponata di melanzane.** tradition of Sicily: eggplant. tomato. onion. celery. green olives. capers. basil. 12
- Lenticchie.** Umbrian lentil soup. roasted chestnuts. chard. soffritto. e.v.o.o. chestnuts. 10

Pasta

- Risotto alla Nerano.** zucchini risotto. ricotta. mint. lemon zest. 28
- “Spaghetti + meatballs”.** tradition of Teramo: house-made chitarra spaghetti. pallottine. tomatoes. 26
- Busiati gamberi & pistacchio.** tradition of Trapani: spiral pasta with shrimp. Bronte pistachio pesto. 38
- Paccheri alla Genovesa.** tradition of Napoli: paccheri pasta with braised veal in white wine. stewed onion. 29
- Tagliatelle PPF.** house-made ribbon pasta. field mushrooms. prosciutto cotto. cream. parmigiano. 28
- Carbonara*.** Roman traditional: guanciale by Smoking Goose. eggs. pecorino. mezze rigatoni pasta. 26
- Gnocchi di patate.** house-made potato dumplings. gorgonzola. cream. walnuts. 27 (if you're cool add 'nduja +5)
- Crespelle al forno.** house-made baked crepes layered with meat sauce. béchamel. peas. eggs. 28
- Caramelle.** house-made ricotta filled pasta. mint. porcini dust. cultured Vermont Creamery butter. 27
- Mafaldine al ragu di capretto.** braised goat ragu. tomatoes. celery leaves. ricotta salata. 34
- Pisarei e fasò.** tradition of Piacenza: bread dumplings. sausage. borlotti beans. soffritto. tomato. 26

Pizza

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

- Biellese pepperoni.** premium artisan naturally fermented Biellese pepperoni. *t.b.m.* 24
- Regina margherita.** cherry heirloom tomatoes. buffalo mozzarella. e.v.o.o. *t.b.m.* 22
- Classico.** sausage. mediterranean olives. caramelized onions. mushrooms. bell peppers. salame calabrese. *t.b.m.* 26
- Vegas + Italy.** prosciutto. arugula. heirloom tomato. scamorza. ricotta. pistacchio. date cream. 28
- Albicocca.** apricot jam. bacon. Laura Chenel goat cheese. pine nuts. arugula. 24
- ‘Nduja.** mozzarella. gorgonzola. 'nduja (spreadable spicy Calabrian salame). walnuts. honey. 26

Secondi - *Main Course*

- Pesce spada*.** grilled swordfish loin. fennel. orange. chickpea purée. lemon vinaigrette. (limited availability) 34
- Orata.** sea bream. leeks & potato stracotto. agretti. e.v.o.o. 34
- Pollo “i Vernizzi”.** roasted chicken from Mary's farm. onion. garlic. potatoes. white wine. 26
- Costolette d'Agnello*.** New Zealand free range lamb chops. mint pesto. fennel potatoes. 52
- Maiale*.** Heritage Farms natural pork chop. hardwood grilled. ciambotta. 48
- Lombatello*.** Creekstone Farm hanger steak. hardwood grilled. vincotto, colatura, mustard marinade. mixed herb salsa verde. potatoes. 48
- Bistecca del Cape Grim*.** (for two) - 28 oz ribeye natural grass-fed beef. hardwood grilled. panzanella. roasted garlic. 89

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