

Daily Bread

Flour, water, salt, & love

sliced fresh off the loaf to enjoy now.

Take a loaf home - 5.5/8 (500g/1kg)

To accentuate the bread...

Whipped ricotta - 5

first one is on us!

ricotta. parmigiano. pecorino.

EVOO. black pepper.

Cultured butter - 3

lush, fermented & churned by Vermont Creamery.

Manodori balsamic of Modena IGP - 5

sweet, dense, & rich - 1 oz.

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 - 12

Olive Ascolane

fried olives. filled with mixed meats & soffritto. breaded

Patatine Tartufati

shoestring potatoes fries. truffle salt. sottocenere truffle cheese.

“Sicilian garlic bread”

pani cunsatu

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

(if you're OG add

Solano anchovies + 5)

Torta frita & prosciutto

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

Datteri

dates. parmigiano. parsley.

pancetta Americana (aka bacon).

Manodori balsamic of Modena IGT

Salvia & acciughe

sage leaves wrapped anchovies.

battered & crispy fried.

Palermo Meatballs -14

traditional pork and beef.

currants. pine nuts. mint.

tomato sauce. pecorino.

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*