

ANTIPASTI E INSALATE

- Olive della Casa** | House marinated olives ... **5**
- Cicchetti** | Assorted Venetian style table snacks ... **10**
- Zuppa del Giorno** | Daily soup creation ... **5/10**
- Spiedini** | Shrimp & crouton skewer with fennel seed & chile flakes ... **15**
- Crudo** | Albacore tuna, radishes, caperberries & agrumato ... **16***
- Carni e Formaggi** | Meat & cheese selection with condimenti ... **20**
- Caprese** | Marinated oven dried tomatoes, & fresh mozzarella ... **8/16**
- Insalata Mingo** | Romaine, croutons & pecorino ... **8/16**
- Insalata Mista** | Mixed lettuces, herbs, sherry vinaigrette & grana ... **6/12**
- Asparagi** | Grilled asparagus with agrumato, grana & a fried egg ... **14***
- Polpo** | Warm octopus & potato salad with olives & pickled onions ... **8/16**
- Risotto** | Basil pesto, goat cheese & a fried egg ... **18***
- Polenta** | Choice of: Sugo di Carne, Mushroom Cream or Salsa Rossa ... **16**
- Spaghetti** | Aglio Olio, Salsa Rossa or Alfredo ... **14**

VERDURE / TRIO ... 20

- Barbabietola** | Warm roasted beets, herbed yogurt & toasted cumin ... **8**
- Broccole** | Pan roasted broccoli with Calabrian chiles & breadcrumbs ... **8**
- Piselli** | Blistered snap peas with whipped ricotta & mint ... **8**

SECONDI

- Sugo di Carne** | Chianti & espresso braised beef with penne pasta & grana ... **22**
- Spaghetti e Piselli** | Brown butter, peas & pecorino ... **22**
- Pasta del Giorno** | Daily pasta creation ... **23**
- Pollo** | Vinegar braised 1/2 chicken with duck fat roasted potatoes, braised Tuscan kale & scallions ... **29***
- Rombo** | Cornmeal crusted halibut with roasted summer squash, wilted greens & balsamic aioli ... **34***
- Bistecca** | Pan seared beef tenderloin on grilled asparagus with oyster mushrooms & garlic-lemon cream ... **38***

PIZZE

- Napoletana** | Salsa rossa, basil, & mozzarella ... **20**
Choice of: Prosciutto, salamis, or sausage
- Salsiccia** | Fennel sausage, crema, mozz, Mama Lil's & arugula ... **20**
- Bianco** | Roasted mushrooms, mozzarella, roasted garlic & arugula ... **20**

PER DUE O PIU

For two or more ... 55 per person
 Let us feed you a family style multiple-course feast!
 Full table participation, please.

*20% gratuity added to parties of 6 or more Corkage fee: \$20 per 750ml
 consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness