

DINNER

ANTIPASTI //////////////////////////////////////

OLIVES 6

HOUSEMADE FOCACCIA pecorino, extra virgin olive oil, aged balsamic 6

ZUPPA daily soup 10

HEIRLOOM TOMATO BRUSCHETTA basil, garlic 12

WHIPPED RICOTTA BRUSCHETTA honey, walnuts 13

LIVER & ONION BRUSCHETTA marsala, vincotto 13

PROSCIUTTO, SALAMI, PICKLED EGGPLANT & OLIVE PLATE 15

BEST EVER FRIED SQUID spicy porcheggio sauce 15

ARANCINI CAPRESE three pieces, mozzarella, preserved tomato, passata, parmigiano-reggiano 14

BIG, SAUCY VEAL & BACON MEATBALLS three pieces, quite traditional 13

HOUSEMADE STRACCIATELLA CHEESE smoked dates, mint verde, grilled focaccia 15

SALADS //////////////////////////////////////

SAVOY & NAPA CABBAGE rapini, lemon, anchovy, roasted garlic, parmesan dressing 15
add chicken or shrimp 9

ESCAROLE & RADICCHIO walnuts, red onion, gorgonzola 15

TOMATO heirloom tomatoes, basil, crushed olives 14
add buffalo mozzarella 3

PICCININ'S NONNA'S SALAD arugula, tuscan kale, creamy romano beans, lemon, parmigiano-reggiano 14

HOUSEMADE PASTAS //////////////////////////////////////

SPAGHETTI POMODORO 19
add meatball 3.5 each shrimp or chicken 9

RIGATONI ALLA CARBONE tomato, mascarpone 18

PAPPARDELLE veal sugo bianco, sage, piave vecchio 22

TAGLIATELLE BOLOGNESE pork, veal, beef, tomato, parmigiano-reggiano 21

CONCHIGLIE shells, 'nduja, charred tomatoes, clams 24

NONNA'S TEN LAYER LASAGNA 12 orders daily, meat ragù, mozzarella, basil 23

RAVIOLI parmigiano-reggiano, ricotta, prosciutto, toasted pistachios, brown butter, celery 23

TONNARELLI ALLA CARBONARA guanciale, yolk, parmigiano-reggiano 19

RISI & BISI risotto, sweet peas, bay scallops 26

MAINS //////////////////////////////////////

15oz CHOICE VEAL CHOP 38

28oz BISTECCA ALLA FIORENTINA FOR TWO 79

12oz BONE-IN NEW YORK STRIP LOIN 42

8oz GARLIC ROSEMARY FLAT IRON STEAK 29

HONEY GARLIC SMOKED LAMB RIBS 29

steaks & chops above served with rapini & rosemary potatoes

CAPICOLA STEAK ALLA PORCHETTA peperonata 28

PORK SHANK OSSO BUCO cacciatore-style 28

KILLER LEMON HALF CHICKEN fennel, cipollini onions 28

WHOLE SHRIMP grilled eggplant, new potatoes 32

BRANZINO FILLETS wild fennel, lemon, gremolata 32

SEARED SALMON FILLET simple greens, fregola 28

Please make us aware of any food allergies, as there may be ingredients that are not listed.

executive chef **ANDREW PICCININ**