



CHEESE

Piave Vecchio \$8
 Camembert Tre Latte \$8
 Canestrato \$9
 Salva Cremasco \$8
 SELECTION OF 3: \$19

MEAT

Prosciutto di Parma \$11
 Mortadella \$8
 Basquese \$9
 Coppa Picante \$9
 SELECTION OF 3: \$21

VEGETABLE ANTIPASTI

Marinated Olives \$4
 Pickled Fennel \$6
 Giardiniera Pickles \$6
 Eggplant Caponata \$7
 SELECTION OF 3: \$15

CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$24

SALADS

Arugula—*Celery seed vinaigrette, shaved radish, Parmigiano*
 \$12

Summer Beans—*Heirloom cherry tomatoes, roasted sweet peppers, baby kale, ricotta, basil*
 \$17

Burrata—*Heirloom tomatoes, stone fruit, pine nuts, pesto*
 \$17

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
 \$13

HOUSE-MADE PASTAS

Mezze Maniche—*Beef Bolognese, cherry tomato, fresno chili*
 \$20

Lumache—*Corn crema, shrimp, scallions, fermented chili sauce*
 \$22

Red Pepper Garganelli—*Summer squash, roasted cherry tomato butter, Corno di Toro peppers*
 \$19

Chicken—*Zucchini, Goldbar squash, cherry tomato, corn, pickled red onion*
 \$24

P.E.I. Mussels — *Smokey tomato broth, Nduja sausage fennel*
 \$23

Whole Roasted Brook Trout—*Lemon, olives, chili flake*
 \$25

Flank Steak—*Roasted corn, cherry tomato, avocado*
 \$27

Skate — *Citrus roasted cippolini onions, fennel, watercress*
 \$27

Melon & Prosciutto—*Lime, chili, mint*
 \$15