



ANTIPASTI 7

Olive Condite **\$4.00**

marinated castelvetrano green olives, orange zest.

Peperu **\$5.00**

crescenza cheese stuffed sweet-spicy peppers, rucola pesto.

Fonduta **\$12.00**

taleggio fondue, salted brioche, pioppini mushrooms, seared polenta.

Burrata **\$15.00**

apulian style creamy mozzarella, eggplant, tomato, mint, taggiasca olives.

Tonno **\$15.00**

ahi tuna tartare, artichoke, lemon, pistachios.

Capesante **\$15.00**

seared day boat scallops, sunchoke puree, parsley reduction, sunchoke chips.

Asparagi E Uovo **\$15.00**

seared polenta, soft centered egg, asparagus, taleggio sauce.

INSALATA E ZUPPA 3

Zuppa **\$8.00**

puree of delta asparagus, crostini, extra virgin olive oil.

Lattuga **\$10.00**

butter lettuce, lemon dressing, shaved grana padano, pine nuts.

Mista **\$10.00**

escarole, frisee, radicchio, marinated tomatoes, toasted hazelnuts, balsamic reduction.

PRIMI PIATTI 7

Cavatelli **\$16.00**

house made pasta, tomato sauce, burrata, basil.

Paccheri **\$16.00**

fennel spiced pork sausage sugo, tomato, pecorino romano.

Fettucine	\$16.00
house made pasta, hen of the woods mushrooms, grana padano, veal reduction.	
Agnolotti Di Lidia	\$18.00
piemontese style stuffed pasta, veal, pork, escarole, spinach, grana padano, veal reduction.	
Casoncelli	\$18.00
lombardian style stuffed pasta, veal, prosciutto crudo, pork tenderloin, pancetta, sage butter.	
Tagliatelle	\$20.00
house made egg pasta, fava beans, asparagus, zucchini, tomato, ahi tuna and fresh lemon balm.	
Risotto Alla Crema Di Basilico	\$22.00
vialone nano rice, basil pesto, pacific prawns.	

SECONDI PIATTI ⁶

Porcello	\$23.00
pan roasted pork tenderloin, pioppini mushrooms.	
Pescatrice	\$26.00
roasted monkfish, black olive tapenade, potato puree.	
Branzino	\$26.00
mediterranean sea bass, potato sauce, olives, pine nuts, roasted potatoes.	
Ossobuco	\$27.00
porcini mushroom braised hollander farm veal shank, polenta, hen of the woods.	
Guancetta	\$20.00
braised veal cheek, potato puree, artichokes, veal sauce.	
Bistecca	\$29.00
grilled kobe flat iron, carrots, cipolini, baby green beans, asparagus, nebbiolo sauce.	

PIZZA ⁶

Lombard	\$13.00
tomato passata, fior di latte, oregano, basil.	
Mission	\$14.00
tomato passata, fior di latte, escarole, salame sopressa, gaeta olives.	
Valencia	\$14.00
ricotta, goat cheese, asiago, bosc pear, candied walnuts, watercress, black pepper.	
Vesta	\$16.00
tomato passata, ricotta, fennel sausage, speck, wild arugula.	
Hayes	\$18.00
tomato passata, ricotta, pecorino, fior di latte, pioppini mushrooms, herbs.	

Chestnut

\$18.00

cherry tomatoes, wild arugula, prosciutto crudo, burrata, prawns, extra virgin olive oil.

CONTORNI 3

Verdure Allagro

\$6.00

wilted swiss chard, green kale, bloomsdale spinach, sauteed shallots, lemon.

Asparagi

\$8.00

broiled delta asparagus, wild arugula, agro mosto, grana padano.

Broccolini Piccanti

\$8.00

sauteed broccolini, garlic, shredded calabrian peperoncini.

AFFETTATI - SALUMI E FORMAGGI 7

Finocchiona

(artisan columbus) seasoned with wild fennel seeds which give it an alluring, cool, sweet (artisan columbus) flavor an intriguing balance to the mellow texture and aroma of 90-day aged coarse ground fresh pork.

Felino

(artisan columbus) stuffed in a thick natural pork casing called culare, the fresh meat is then aged extremely slowly to achieve its legendary smooth texture and aroma.

Prosciutto Di Parma

premium traditional italian air-dried ham, aged over 16 months in the heart of emilia romagna, developing an unmistakable meaty flavor.

Culatello

(salumeria biellese) the most prized pork product in italy is not prosciutto, it is culatello. due to the extremely long and precise aging process, the culatello reigns over all. the fillet of the pigs thigh is cured for over a year and finishes looking like an oversized egg. inspired from the culatellos of emilia-romagna.

Salame Di Cacao

(zoes) a lightly cocoa powder scented salame with hints of clove, smoke, and cardamom.

Crespone

(artisanal columbus) a traditional country salame from the brianza region in northern italy, an area which is home to more salumerie (delicatessens) than anywhere else in italy. well trimmed pork is seasoned with pepper, garlic, and wine, and finished with an imported natural casing.

Petit Jesu

(salumeria biellese) a coarse ground salame seasoned with red wine and garlic among other spices is full of velvety rustic flavor. the baby jesus gets its name from the fact that it ages about nine months and finishes weighing around 9 pounds.

FORMAGGI 5

Salva Cremasca

(lombardia) cows milk, sweet and nutty, mild with refined elegance, dense and firm on the palate.

Pere Brie

(french) 100% cows milk, is pale in color with a slight greyish tinge under crusty white mould; very soft and savoury. the white mouldy rind is tasteless and edible.

Robiola La Rustica

(lombardia) cows milk cheese short aged. yellow washed rind and a white soft interior with a rich, earthy flavor reminiscent of mushrooms and cream.

Pecorino Di Pienza Crosta Nera

(toscana) a combination of sheepss and goats milk, a light colored paste that has a creamy texture with a slight nuttiness.

Gorgonzola Dolce Dop

(lombardia) cow milk, delicious creamy textures and salty tangy flavor produced by the blue mold used in its production.

DESSERT 10

Latte E Miele

\$8.00

pannacotta, blueberries, organic strawberries, almond tuile.

Millefoglie

\$8.00

one thousand layers of crisp puff pastry, mascarpone rum cream, soft caramel.

Angelas Tiramisu

\$8.00

house made savoiardi soaked in espresso, creamy mascarpone, cocoa.

Budino Di Panettone

\$8.00

chocolate panettone bread pudding topped with vanilla gelato.

Bigiolata

\$8.00

triple cream puff, emporio rullis hazelnut ice cream, chantilly cream, chocolate sauce, toasted hazlenuts.

Biscotteria

\$8.00

selection of emporio rullis handmade cookies, warm moscato zabaione.

Affogato Al Caffè

\$6.00

il golosone espresso, mascarpone gelato, whipped cream.

Orange & Black

\$9.00

warm domori chocolate budino with orange marmalade, mandarin oranges, mascarpone rum whipped cream.

Cannoli

\$6.00

three mini traditional ricotta cannoli, candied pistachios, cocoa sauce.

Viaggio Nel Cioccolato

\$12.00

six artisan bonbons from galla rulli: cappuccio, nocciola pralinata, amarena, creme brulee, salted caramel, rocky road.