



ANTIPASTO

Olives

Castelvetrano, cerignola, taggiasca olives marinated in garlic, onion, lemon, Calabrian peppers (GF,V)

Meatballs Mazzotta

Meatballs in marinara with Calabrian peppers, basil, parmesan

Carpaccio

Beef carpaccio in a marinade of anchovy, capers, shallots, pine nuts, pickled mushrooms (GF)

Crab Salad

Peekytoe crab, blood orange, shallot, watercress with citrus olive oil (GF)

Burrata

With sliced persimmon in a pomegranate mint EVOO sauce (GF,V)

PRIMO

Potato Gnocchi

With braised short rib meat, radicchio, hazelnuts

Agnolotti

Filled with celery root puree, in brown butter, walnuts

Squash Tortelli

Delicata squash-filled tortelli with sage, squash seeds (V)

Beef Bolognese*

With pappardelle pasta, carrots, onion, celery, garlic, Pecorino Romano

Risotto

Wild mushroom, parmesan (V)

Raviolo

Brown butter, sage, pine nuts, egg yolk & ricotta raviolio (V)

Pasta alla Norma*

Casarecce, eggplant, tomato, basil, ricotta salata in a classic red sauce

SECONDI

Cacciucco

Tuscan seafood stew with prawn, baby octopus, squid, mussels, turbot in lightly spicy tomato broth (GF)

Pork Belly Carbonara*

With garganelli and peas

Colorado Lamb

A ½ rack of lamb, white beans, roasted red peppers, pickled red onions, watermelon radish (GF)

Papa's Clam Spaghetti*

White wine, cherrystone clams, chili, garlic

Scaloppine

Seared scallops, bacon, braised chard, cauliflower (GF)

Lasagna Bella

Beef lasagna with ricotta, mascarpone, parmesan

Bone-in Prime 18oz New York Strip

In rosemary balsamic with broccoli rabe and sun-dried tomato, Calabrian peppers, fingerling potatoes

Mezzo Pollo

Half of an organic, free-range chicken, polenta, roasted root vegetables (GF)

DOLCE

Mela D'oro

White chocolate mousse and apple gelee in a candied chocolate shell (GF)

Panna Cotta

Coffee, cocoa and sweet mascarpone (GF)

Cannoli

Crispy shelled cannoli with creamy, sweetened ricotta

*Gluten free noodles available upon request

