

*Focaccia***BALSAMIC & EVOO 6** **WHITE ANCHOVIES 6****PECORINO & WARM OLIVES 7** **BEETS & GOAT CHEESE
SPREAD WITH SPICED NUTS 10** **BURRATA, PISTACHIOS
& ARUGULA PESTO 19** **ANTIPASTI****ARANCINI****2 FOR 9 4 FOR 17** Mint & pea risotto stuffed with
mozzarella, served with lemon aioli**CALAMARI 22** 

With lemon aioli

TUNA CRUDO 24 

Ahi tuna, grapes, cerignola olives,

CAESAR SALAD 21Pancetta, Grana Padano, fried capers, croutons
Can be made vegan/gf**INSALATA MISTA 20** Pecorino, buckwheat, pickled
shallots & Prosecco vinaigrette**PASTA****CRESTE RIGATE & SAUSAGE 28**House made sausage, rapini, sun-dried
tomato with mint & pecorino**SCALLOP RISOTTO 32** La Cultura 'Nduja,
blistered cherry tomatoes & fresh basil**SPAGHETTI MEATBALLS 28**

Hand rolled pork & beef meatballs, not just for kids!

CANESTRI & RAGU ALLA NONNA 30

All day sugo with finocchio sausage, beef & tomato

CACIO E PEPE 26 

Quadratti, pecorino & black pepper

CARBONARA 26

Rigatoni, guanciale, eggs & Pecorino

SPAGHETTI POMODORO 24 

Bianca roma tomato, keeping it classic

MUSHROOM MAFALDINE 29 Arugula pesto, roasted mushrooms,
pine nuts, ricotta & vin cotto**RICOTTA & LEMON
AGNOLOTTI 30**Bianco tomato sauce, n'duja pangratto,
vin cotto & sorrel**CARNE****CHICKEN DIAVOLA 27/42** Grilled half or whole chicken
marinated in Sicilian diavola sauce**FILETTO DI MANZO 48** Grilled flatiron with rosemary jus &
antipasti mushrooms**CONTORNI****ROSEMARY POTATOES 14** 

Crispy potatoes with rosemary salt

RAPINI & CHILIES 14  **DOLCE****TIRAMISU 15**

Classic "pick me up"

PANNA COTTA 15 Vanilla bean & citrus panna
cotta with blood orange &
toasted pistachios**AFFOGATO 10** 

Vanilla ice cream & espresso

**GLUTEN-FREE
PASTA OPTIONS
AVAILABLE****ASK US
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VEGAN OPTIONS** **VEGETARIAN** **GLUTEN-FREE**