

Storico

DINNER

ANTIPASTI

Burrata & Smoked Eggplant | 15 (v)
Italian eggplant, Urfa Biber pepper, grilled bread
ADD prosciutto di parma | 5

Arancini | 15
lemon, mozzarella, pomodoro aioli

Grilled Asparagus | 14 (gf)
coddled egg, pecorino-bottarga butter

Truffled Matzo Ball Soup | 16
Italian soffritto, spinach, chicken brodo

Quail "Cacciatore" | 18
red peppers, olives, caperberries

Braised Octopus | 19 (gf)
fennel, calabrian chili, crispy potatoes

Cauliflower & Kale Salad | 19 (v)
pumpkin seeds, ricotta salata, dried cranberries,
red pepper vinaigrette

Sugar Snap & Artichoke | 19 (v)
raw artichoke, sugar snap peas, pickled red
onions, croutons, goat cheese, preserved lemon
vinaigrette

Mixed Baby Greens | 15 (v)(gf)
shaved garden vegetables, sherry vinaigrette

PASTA

Rigatoni | 23 (v)
romanesco cauliflower, mozzarella, herbed streusel

Cavatelli | 26 (v)
artichokes, River Edges' "Up in Smoke"
goat cheese, fried parsley

Campanelle | 24
turkey bolognese, Parmesan

Spaghetti | 24 (v)
walnut, almond & cashew pesto, parsley,
Parmigiano Reggiano

Risotto | 25 (gf)
English peas, mascarpone, vin cotto

MANGIA!

Warm Olives | 4 (v)(gf)

Crispy Zucchini | 14 (v)
Parmesan, garlic-lime aioli

Hen of the Woods Mushrooms | 14 (v)(gf)

SECONDI

Crispy Chicken | 28 (gf)
broccoli rabe, trumpet royal mushrooms

Pork Chop | 35 (gf)
braised napa & savoy cabbage, baby carrots,
black garlic 'ketchup'

Skirt Steak | 28
Roman gnocco, salsa rossa

Branzino | 27
zucchini, baby vegetables & potato, salmoriglio

Red Snapper "al cartoccio" | 32
lemons, parsley, olives

CONTORNI

Tokyo Turnips | 9 (v)(gf)

Broccoli Rabe | 8 (v)(gf)

Garlic Mashed Potatoes | 8 (v)(gf)

Agrodolce Cipollini Onions | 8 (v)(gf)

Roasted Baby Carrots | 9 (v) (gf)

OUR KID'S MENU IS ALWAYS AVAILABLE! PLEASE ASK YOUR SERVER FOR A COPY.

*Consuming raw or undercooked meat, eggs, seafood, or dairy products may increase your risk of foodborne illness.

* (v) = vegetarian, (gf) = gluten free