**Antipasti**

**Capesanta Aglio Olio**
Roasted scallops, served with garlic potato purée, sautéed king oyster mushrooms, bok choy, red pepper flakes, basil oil 24

**Asparagi**
Roasted asparagus, Parmigiano Reggiano cream, crispy poached egg 19

**Misticanza**
Endive, radicchio, baby romana, beets, goat cheese, bacon, apple vinegar dressing 16

**Burrata Caprese**
Fresh burrata cheese served with marinated tomatoes and basil olive oil 20

**Margherita “Moderna”**
Burrata cheese, marinated tomatoes, basil olive oil 22

**Frittatina**
Fried pasta with pancetta, peas, Parmigiano Reggiano and Pecorino Romano topped with pan roasted tomatoes and basil 15

**Zucca e Salsiccia**
Butternut squash, sausage ragù, parmesan cheese cream, chili flakes 24

**Frisella**
Fried rice croquette, filled with meat ragù and fior di latte mozzarella, topped with Pecorino Romano cream 15

**Fried pasta with pancetta, peas, Parmigiano Reggiano and Pecorino Romano topped with pan roasted tomatoes and basil 15**

**Foie Gras**
Foie gras torchon with a cherry port reduction, green apples, and toasted bread 22

**Funghi e Taleggio**
King oyster and porcini mushrooms, taleggio cheese 24

**Prosciutto e Pesto**
Prosciutto San Daniele, pesto, confit tomatoes, mozzarella, olives 26

**Nizzarda**
Baby romana topped with hard boiled eggs, pickled onions, taggiasca olives, marinated sashimi tuna, apple vinegar dressing 21

**Prosciutto e Pesto**
Prosciutto San Daniele, pesto, confit tomatoes, mozzarella, olives 26

**Pinse**

All of our dough is made in-house daily.

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*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

18% gratuity added for parties of 6 or more
PASTA

All of our pastas are made in-house daily.

Ragù Romano
Pappardelle, roman oxtail ragù 29

Cappelletti con Astice
Ricotta and spinach cappelletti, topped with lobster and yellow tomato sauce 30

Carbonara “Ricetta Classica”
Spaghetti with guanciale, egg yolk, imported pecorino cheese and pepper 29

Spaghetti al Pomodoros
Spaghetti, tomato sauce, basil olive oil 24

Ravioli Cacio e Pepe
Pecorino Romano cheese ravioli, topped with guanciale, tomato confit, and celery root purée 28

Ravioli di Zucca
Butternut squash ravioli with a brown butter sauce, taleggio cheese foam, and toasted hazelnuts 27

Ravioli di Patate
Potato Ravioli, duck ragù, pecorino cheese, mint 27

Tagliolino Pescatora
Tagliolini with lobster, scallops, mussels, clams, in a tomato sauce 34

Spaghetti Vongole e Bottarga
Spaghetti, clams, bottarga, red pepper flakes, white wine 31

SECONDI

Pollo Agrodolce
Roasted de-boned chicken with a traditional cacciatora sauce, with sweet and sour asparagus with chili flakes 36

Salmone Radici*
Pan fried salmon with a lemon citronette, roasted parsnip, beets and parsnip cream 37

Tonno*
Fried breaded Tuna, topped with a Mediterranean sauce, balsamic caramelized onions, fried capers 39

Ribeye*
16oz bone in ribeye, bernaise sauce, fried brussels sprouts, roasted potatoes 76

Anatra e Ciliegie
Roasted duck breast, marinated cherries and celery, with a duck cherry reduction 48

Cervo
Roasted venison tenderloin with raspberries, celery root purée and shaved black truffle 55

CONTOΡΝΙ

Focaccia Rosmarino
6

Verde Mista
10

Fried Brussels Sprouts
10

Roasted Potatoes
10

Roasted King Oyster Mushrooms
12

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## BY THE GLASS

### SPUMANTE & ROSATO

<table>
<thead>
<tr>
<th>6oz</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>Lambrusco</strong>&lt;br&gt;Linì 910, Emilia-Romagna IT</td>
<td>13</td>
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<tr>
<td><strong>Prosecco</strong>&lt;br&gt;Gooseneck</td>
<td>10</td>
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<tr>
<td><strong>Brut</strong>&lt;br&gt;Ferrari, Trentino IT</td>
<td>15</td>
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<tr>
<td><strong>Sparkling Frappato Rose</strong>&lt;br&gt;Santa Tresa, Sicilia IT</td>
<td>15</td>
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<tr>
<td><strong>Rose</strong>&lt;br&gt;San Salvatore, Campania IT</td>
<td>17</td>
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<tr>
<td><strong>Brachetto (Dessert)</strong>&lt;br&gt;Villa M, Piemonte IT</td>
<td>3oz</td>
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<tr>
<td><strong>2016 Vintage Sparkling</strong>&lt;br&gt;Contratto, Piemonte IT</td>
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<tr>
<td><strong>Franciacorta</strong>&lt;br&gt;Ca’del Bosco, Lombardy IT</td>
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### VINO BIANCO

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<thead>
<tr>
<th>6oz</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>Sauvignon Blanc</strong>&lt;br&gt;Pulatti, Friuli IT</td>
<td>16</td>
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<tr>
<td><strong>Ribolla Gialla</strong>&lt;br&gt;Gradi’s Cutta, Friuli IT</td>
<td>15</td>
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<tr>
<td>**Chardonnay</td>
<td>“Bramito del Cervo”**&lt;br&gt;Villa Antinori, Umbria IT</td>
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### VINO BIANCO (CONTINUED)

<table>
<thead>
<tr>
<th>6oz</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>**Erbaluce di Caluso</td>
<td>“Torrazza”**&lt;br&gt;Luigi Ferrando, Piemonte IT</td>
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<tr>
<td><strong>Muller Thurgau</strong>&lt;br&gt;Kettmeir, Alto Adige IT</td>
<td>16</td>
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<tr>
<td><strong>Pecorino</strong>&lt;br&gt;Terra d’Aligi, Abruzzo IT</td>
<td>13</td>
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<tr>
<td><strong>Pinot Bianco</strong>&lt;br&gt;Terlan, Alto Adige IT</td>
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### VINO ROSSO

<table>
<thead>
<tr>
<th>6oz</th>
<th>Bottle</th>
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<tr>
<td><strong>Sangiovese</strong>&lt;br&gt;Bibi Graetz Casamatta, Toscana IT</td>
<td>15</td>
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<tr>
<td><strong>Toscano (Cab Sauv/Cab Franc)</strong>&lt;br&gt;Tolaini, Toscana IT</td>
<td>20</td>
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<tr>
<td><strong>Gattopardo</strong>&lt;br&gt;Stafta, Calabria IT</td>
<td>14</td>
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<tr>
<td><strong>Etna Rosso</strong>&lt;br&gt;Tornatore, Sicilia IT</td>
<td>17</td>
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<tr>
<td><strong>Langhe Nebbiolo</strong>&lt;br&gt;Michele Chiarlo, Piemonte IT</td>
<td>16</td>
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<tr>
<td><strong>Valpolicella Ripassa Superiore</strong>&lt;br&gt;Zenato, Veneto IT</td>
<td>22</td>
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<tr>
<td><strong>Primitivo del Salento</strong>&lt;br&gt;Mottura, Puglia IT</td>
<td>13</td>
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<tr>
<td><strong>Cannonau</strong>&lt;br&gt;Pala, Sardinia IT</td>
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