

ANTIPASTI

Calamari Fritti 12

fried calamari, green beans, citrus aioli

Cacciucco 12

octopus, mussels, clams, calabrese peppers, tomato, ciabatta

Bruschetta di Pomodoro 10

tomatoes, basil, Grana Padano, balsamic

Caprese di Burrata 13

Burrata cheese, heirloom tomatoes, basil, balsamic

Carpaccio di Carne 12

cold smoked Wagyu beef, arugula, radish, flatbread, truffle aioli

Antipasto Caprese to Share 27

Italian meats and cheese, fruit jam, grilled flatbread

ZUPPA | INSALATA

Zuppa di Magio 6

Tuscan white bean and kale soup

Zuppa del Giorno 5

daily seasonal soup

Insalata di Caesar 8

grilled hearts of romaine, white anchovy fillets, garlic crouton, Parmesan

Insalata Verde 7

mixed greens, pickled onion, apple, candied pecan, citrus vinaigrette

Insalata Rugula 8

arugula, fennel, golden raisin, crispy goat cheese, tarragon tomato vinaigrette

STONE BAKED PIZZA

12-inch

Margherita 14

tomatoes, basil leaves, balsamic, fresh Mozzarella, San Vecchio Parmesan

Bianca 15

roasted garlic, Ricotta, Mozzarella, Parmesan, smoked oyster mushrooms, arugula

Salsiccia 17

fennel sausage, Asiago cheese, red chili, red onion, roasted mushroom, tomato

Martini 17

pepperoni, queen olives, vodka tomato, Parmesan, Mozzarella

Fichi e Pancetta 16

sun-dried figs, house-made pancetta, caramelized onion, goat cheese, Parmesan

PASTA

Orecchiette 17

house-made fennel sausage, broccolini, chili, Pecorino Romano, marinara sauce

Capellini 17

grilled chicken, basil pesto, roma tomato, garlic cream

Bucatini Carbonara 21

pork belly, smoke oyster mushroom, asparagus, egg yolk, pecorino

Squid Ink Linguine Frutti di Mare 23

shrimp, mussels, clams, calabrese pepper, basil, garlic, lemon butter

Spaghetti con Polpettina 15

veal and pork meatballs, San Marzano tomato sauce, Parmesan

THE WOOD GRILL

Fired in Oak, Ash and Maple.

21 day aged Black Angus Tenderloin 6oz/ 30

balsamic veal-glaze

Niman Ranch 8oz Prime Flat Iron Steak 27

charred scallion gorgonzola butter

30 Dry-Aged Hand Cut 16oz Kansas City Strip 49

confit shallot, Amarone demi-glaze

12oz Charred Rib Eye Steak 35

arugula-fennel pesto

Apple Cider-Brined Double Bone Pork Chop 24

pancetta, fennel, white balsamic, apple chutney

Pancetta Wrapped Free-Range Chicken 20

smoked grape tomato, artichoke cream

Madeira Veal Scaloppini 23

golden raisin, fennel, butter

Coldwater Atlantic Salmon 21

charred orange salad, balsamic squid ink reduction

Whole Grilled Bronzino 30

Mediterranean sea bass, heirloom tomato salad, capers, basil, olive oil

Pan-Seared George’s Bank Scallops 31

cauliflower puree, grape tomato, artichoke, brown butter

CONTORNI

Mushroom–Herb Risotto 6

Herb Garlic Roasted Potato 5

Pancetta Braised Kale 6

Ricotta Gnocchi, brown butter 7

Grilled Broccolini, lemon, garlic 6

Grilled Asparagus, tarragon vinaigrette 7