

DINNER MENU - 35

1. choice of:

Arancina

saffron risotto ball, 10 hour pork & beef ragu, peas; lightly fried

Vellutata

butternut squash, mascarpone, & amaretto cookies

I Fichi

mixed greens, mission figs, gorgonzola, toasted almonds, fig vinaigrette

2. choice of:

Cannelloni

spinach and ricotta feeling; chef's tomato sauce, Parmigiano Reggiano

Pappardelle

10 hour pork short ribs ragu, cream, house made tomato sauce, Grana Padano

Paccheri

imported (Veneto) porcini -pureed, pancetta, taleggio cream sauce

all of the pasta (except the stuffed pasta) can be substituted with 'La Fabbrica della Pasta' Organic gluten free paccheri - \$5

3. choice of:

Rollantine di Pollo

stuffed with fontina cheese, wild mushrooms, prosciutto cotto served with Parmigiano fondue

Spiedini Don Ciccio

imperial Wagyu Top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage, & peewee roasted potatoes

Cod

pan roasted, seafood couscous, saffron butter, Frantoi Cutrera sea salt capers

Crispy Polenta

tomatoes, taleggio fondue, sprouts, preserved lemon, shaved Parmigiano Reggiano

ADD ON:
(SHARE X 2)

Ancient Grains Focaccia

house made- spelt, einkorn and 00 flour, Frantoi Cutrera Primo EVOO. Manicardi 25yrs aged balsamic di Modena - 5

Tagliere Italiano

selection of Italian salumi, cured meats and cheeses - 22

Caponata

chopped & lightly fried eggplant, olive oil, chef's tomato sauce, celery, olives, and capers, in an agrodolce sauce; crostoni - 12

Fritto Vegetariano

winter vegetables (cauliflower, artichokes, sweet potatoes, squash) battered & lightly fried ; served with house dipping sauce - 14

● vegetarian ● gluten-friendly ● gluten-friendly per request

CHEF/ OWNER: GIORGIO LO GRECO ; CHEF DI CUCINA: ANDREW HERMANN

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.