

ANTIPASTI 9.

ZUPPA
today's soup, seasonal locally farmed produce

POLPETTE
"specialty" braised veal meatballs marinara

CALAMARI
crispy maine calamari, lemon aioli & marinara

gf PROSCIUTTO
24-month aged parma ham from the hand slicer
with fresh locally farmed fruit

gf CARPACCIO DI POLPO
Braised mediterranean octopus, pickled
chanterelles & pumpkin, blood orange dressing
(supp. 2.5)

INSALATE 9.

gf CAVOLI
shaved kale, local sweet corn, goat cheese,
spiced walnuts, plumped cranberries,
vidalia onion sherry vinaigrette

MISTA
mixed lettuces, cucumber, tomato, radishes,
lemon-balsamic dressing

PRICCI CESARE
crushed croutons, parmigiano reggiano

gf ARUGULA E CARFIOFI
taylor farms baby arugula, fresh marinated
artichokes, heirloom tomatoes, basil lemon
vinaigrette, shaved ricotta invecchiata

gf CAPRESE
pricci's fiordilatte mozzarella by oro bianco
cheesemakers, campari tomatoes, basil, evoo

Add:
Organic Chicken Breast (supp. 4)
Salmon (supp. 7)
GA Wild Shrimp (supp. 6)

PANINI & PIADINE 13.

*Served with House made Parmesan Rosemary Chips
or Choice of Salad*

VEGETARIANO PANINO
grilled zucchini, eggplant, sweet peppers, wild
mushrooms, smoked mozzarella, fresh basil

TOSCANO PANINO
herb roasted chicken breast, basil pesto, oven
roasted tomato, asiago cheese

EMILIANO PANINO
prosciutto di parma, home-made mozzarella,
bibb lettuce, pomodoro tomato

ROMAGNOLA PIADA
cotto ham, truffled squaquerone cheese, wild
mushrooms, arugula

SMOKED SALMON PIADA
pantelleria capers, cured red onions, baby spinach



WOOD OVEN PIZZAS 13.

*Choice of "Napoletana" Classic Pizza or
Organic Whole Wheat "Flatbread" Crust*

REGINA MARGHERITA
san marzano tomato sauce, basil, house-made
mozzarella

FUNGHI
local wild mushrooms, fontina cheese, caramelized
onions

RISACCA
spicy georgia white shrimp, heirloom peppers, san
marzano pommarola, crumbled local brebis cheese

PROSCIUTTO
fresh tomato, mozzarella, prosciutto di parma, local
baby arugula

PASTA 16.

With Choice of Appetizer or Salad 19.5

MEZZE PENNE ALLA NORMA
sweet Italian eggplant, heirloom tomatoes, basil,
house-made mozzarella

RAVIOLI
beef short rib ravioli, buttery braising jus

SPAGHETTINI "DE CECCO"
fresh tomato sauce, ligurian basil and pecorino with
braised veal meatballs

LASAGNA MATTIA BOLOGNESE
"crazy lasagna," veal bolognese, mozzarella, parmigiana

LASAGNA VEGETARIANA
local vegetables, house ricotta cheese, pesto

LINGUINE
thin linguine "frutti di mare," shrimp, mussels, clams,
calamari (supp. 2)

ENTREES 16.

With Choice of Appetizer or Salad 19.5

gf CAPESANTE
pan roasted georges bank scallops, fresh fava beans
puree, heirloom tomatoes, capers & preserved onions

SCALOPPINI PORCINI E PATATE
pan sautéed free range veal scaloppini, wild porcini
mushrooms, golden potato mirepoix, arneis wine sauce
(supp. 4)

gf POLLO GIARDINIERA
chicken paillard gratin, pounded, with heirloom
tomatoes, fresh mozzarella, basil pesto d'olive

gf SALMONE PICATTA
grilled loch duarte salmon, lemon caper sauce,
charred asparagus

gf MARE E MONTI
pan roasted halibut with sciaccheta wine, field peas,
marjoram pesto, pickled wild mushrooms

gf *BISTECCA AL CARBONE
8 oz prime ny strip, char rub, roasted garlic fingerling
parmesan potatoes, preserved wild mushrooms
(add'l 7.)

*These items are served raw or undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

gf Gluten Free