



## SMALL BAR PLATES

### BRUSCHETTE

7.

GRILLED COUNTRY BREAD TOPPED WITH...

#### POMODORO E MOZZARELLA

Brush Creek Farms Tomatoes, Homemade Mozzarella,  
Garlic, EVOO & Basil

#### MELANZANE

Grilled Baby Italian Eggplant, Roasted Vine Ripe Tomatoes,  
Shaved Ricotta Cheese

#### FUNGHI

Braised Wild Mushroom, Salsa Verde & Fontina Valdostana

#### PESCATORA

Italian Butter "Soresina", Cured Sicilian Anchovies,  
Local Roasted Cherry Tomato

### PASTA

8.

#### PENNETTE ALLA CHECCA

Brush Creek Farms San Marzano Tomato, Basil,  
Homemade Mozzarella

#### ORECCHIETTE "STRASCINATE"

Broccoli Rabe, House Italian Sausage, Roasted Garlic

#### FETTUCINI ALLA BOLOGNESE

Local Wild Mushroom Bolognese Sauce,  
Shaved Parmigiano Reggiano

#### TORTELLONI

Fava Beans, Ricotta Campana, Smoked Scamorza Filled  
Pasta, Roasted Cherry Tomato Sauce,  
House Pickled Wild Mushrooms

#### RAVIOLI DI BRASATO

Piemontese Style Braised Beef Short Rib Ravioli  
in Buttery Braising Jus

### PIATTI PICCOLI

9.

#### POLPETTINE

San Marzano Tomato Braised House Meatballs

#### GF SALASICCIA – CIPOLLINI - PEPPERS

House Iberico Pork Sausage, Roasted Cipollini Onions,  
Baby Sweet Peppers, Preserved Tomato

#### CALAMARI

Fried Baby Calamari, Lemon Aioli & Spicy Marinara

#### GF CARPACCIO DI TONNO

Ahi Tuna, Radishes, Chickpeas,  
Preserved Lemon & Caper Vinaigrette

#### GF BURRATA

Soft Centered Mozzarella Burrata, Campari Tomato,  
Local Zucchini, Cerignola Olive Dressing

