

## Antipasti

<b>Assaggio d'Olio</b> A tasting of premier estate bottled olive oils	3 ea.
<b>Antipasto Misto</b> Assorted Italian meats and cheeses, olives, mushrooms	18
<b>Bresaola di Tonno</b> House cured sashimi tuna, radishes, arugula, olio verde	12
<b>Pepata di Cozze</b> Mussels, lemon, olive oil, Calabrese peppers, black pepper	11
<b>Cape Sante</b> Seared Jumbo Sea Scallops, cannellini beans, arugula, tomatoes, truffle oil	18
<b>Vongole</b> Clams, white wine, garlic, mint, Calabrese pepper	13
<b>Carpaccio di Manzo</b> Brasstown Beef tenderloin carpaccio, parmigiano, capers, lemon, olive oil	10
<b>Bufala e Peperoni</b> Bufala mozzarella, roasted bell peppers, anchovies, capers	11
<b>Prosciutto e Melone</b> Seretum Antica Cantina 36 mo Parma prosciutto, melon	11
<b>Caprese</b> Bufala mozzarella, Kumato tomatoes, basil, Ligurian olive oil.	11

## Insalate

<b>Insalata Mista</b> Assorted greens, tomatoes, balsamic vinegar, extra virgin olive oil	7
<b>Caesar Salad</b> Romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano	8
<b>Bresaola Della Valtellina</b> Bresaola, arugula, celery, Parmigiano, lemon, olive oil	11
<b>Farro</b> Tuscan farro, Kumato and heirloom cherry tomatoes, cucumbers, olive oil, red wine vinegar	8
<b>Bietole e Rucola</b> Roasted beets, arugula, pistachios, Gorgonzola, lemon, olive oil	9

## Risotti available in a "first course" size vegetarian option available

<b>Risotto Mantecato</b> caramelized Videlia onions, 12yr balsamic, Reggiano	17
<b>Risotto al Pomodoro e Basilico</b> Carnaroli rice, Kumato tomatoes, basil, Reggiano	18
<b>Risotto ai Funghi</b> Carnaroli rice, wild mushrooms, Reggiano	17
<b>Risotto ai Frutti di Mare</b> Carnaroli rice, mixed seafood	19

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of foodborne illness

## Paste available in a "first course" size

<b>Linguine del Pescatore</b> Linguine, mixed seafood, spicy tomato broth	19
<b>Linguine alle Vongole</b> Linguine, clams, tomatoes, Calabrese peppers, garlic, olive oil	19
<b>Tortelli di Michelangelo Buonarotti</b> A 16th century recipe from his letters: veal, chicken and pork ravioli; butter/sage sauce	17
<b>Pansoti in salsa di noci</b> Organic Kale and marjoram potbelly ravioli, walnut sauce	18
<b>Tortelli alla menta</b> Mint and ricotta ravioli, fresh tomato and basil sauce	17
<b>Pappardelle al Sugo d' Anatra</b> Fresh pappardelle, braised duck ragu	18
<b>Spaghetti alla Bottarga</b> Spaghetti, Sardinian mullet roe, onions, lemon, parsley	18
<b>Tagliolini al pomodoro fresco</b> Hand made angel hair, Campari tomatoes, basil	17
<b>Ravioli Nudi (Naked Ravioli)</b> Spinach and ricotta gnocchi	17
<b>Strozzapreti alla Salsiccia</b> Hand made "Priest Strangler", sweet sausage ragu	17
<b>Lasagnette alla Bolognese</b> Baked Lasagnette, Bolognese, béchamel	17
<b>Tagliatelle ai Funghi</b> Tagliatelle, wild mushrooms, cream	17

## Secondi

<b>Tonno e Fagioli</b> Seared Hawaiian tuna, Bianchi di Spagna beans, tomatoes, cucumber, onions, olive oil	34
<b>Costoletta di Vitello</b> Oak roasted tuscan style veal chop, wild mushrooms, natural jus	38
<b>Polletto al Limone</b> Wood roasted free range all natural lemon chicken, potatoes, spinach	19
<b>Salmone Arrosto</b> Pan seared Scottish salmon, black rice, seasonal vegetables	28
<b>Bistecca di Manzo</b> Brasstown pasture raised 100% natural ribeye, arugula, potatoes	42
<b>Pesce Arrosto</b> Wood roasted whole fish, roasted potatoes, garlic spinach	mkt
<b>Halibut Acqua Pazza</b> Tomatoes, wine, garlic, pantelleria capers, peperoncino, wild oregano	32

The majority of our produce, meat, and dairy comes from local farms.  
Your server has all the details.