

## antipasti

choice of 3 salumi | 12

choice of 3 formaggi | 12

choice of 2 salumi, 2 formaggi | 16

marinated local mushrooms and olives | 10

## assaggi

### MIXED LETTUCES

celery hearts, radish, aged sherry vinaigrette | 8

### INSALATA ROMANA

white anchovy, mint, parmigiano, orange vinaigrette | 10

### MOZZARELLA di BUFALA CROSTINI

roasted peppers, charred red onion, oregano | 10

### SWEET PEA ARANCINI

mozzarella, peperoncini, panna fresca | 9

### SEARED SCALLOPS

watermelon, green olives, fennel, white balsamic | 12

### FRITTO MISTO

white shrimp, calamari, chickpeas, smoked ketchup | 12

### STICKY BALSAMIC LAMB RIBS

fingerling salad, capers, celery | 12

## mercato

complimentary bread service available upon request

EXECUTIVE CHEF *Doug Neigel*

## risotto

### VERDURE

peas, asparagus, baby carrots, spinach | 18

### FRUTTI di MARE

lobster, scallops, calamari, mussels | 26

## piatti

### HALIBUT

couscous, asparagus, red onion and grapefruit | 26

### HALF CORNISH HEN

fingerlings, rapini, chili, salsa verde | 22

### WHOLE ROASTED BRANZINO

fennel and orange salad, charred lemon | 28

### 12oz PORK CHOP

baby vegetables, red skins, orange agrodolce | 25

### MILK FED VEAL T-BONE

local mushrooms, arugula, roasted onion | 28

## pizze

### MARGHERITA

fior di latte, basil, tomato | 14

### PROSCIUTTO

arugula, mozzarella, padano, tomato | 16

### PEPPERONI

red onion, mozzarella, padano, vinaigrette, tomato | 17

### PINEAPPLE

pancetta, peperoncini, fior di latte, tomato | 16

### ASPARAGI

speck, parmigiano, sherry agrodolce, besciamella | 16

## paste

### GARGANELLI

rabbit ragu, pancetta, panna fresca, padano | 19

### SPAGHETTI

tomato sugo, mozzarella di bufala, parmigiano | 16

### LINGUINE

white shrimp, filetto di pomodoro, peperoncini | 19

### CHITARRA alla CARBONARA

guanciale, asparagus, pecorino | 16

### GOATS CHEESE RAVIOLI

local mushrooms, arugula, padano, truffle oil | 18