



♦ FOR THE TABLE ♦

ARANCINI 15

fior di latte + parma crema

WARM GARLIC FLATBREAD 12

white bean purée + tapenade

POLENTA FRIES 13

smoked red pepper aioli + parmigiano

BURRATA 24

caponata + pesto + arugula

CURED MEATS & CHEESES 22

giardiniera

MARINATED OLIVES 12

orange + herbs + caper leaves

♦ STARTERS ♦

HEIRLOOM TOMATO SALAD 19

campari tomatoes + cilantro + mint + basil +
feta + peanuts + chili lime

CAESAR SALAD 16

pancetta + parmigiano + baby gem +
pangritata

ARUGULA & ENDIVE SALAD 18

gorgonzola + walnuts + pear + apple +
pangritata

BEET ROOTS 17

marcona almonds + goat cheese +
pickled onion

BAKED SHRIMP 23

spicy marinara + pangritata

BEEF CARPACCIO 25

root chips + parmesan + arugula + lemon aioli

CALAMARI & SHISHITO PEPPER FRITO 22

yuzu aioli

DAILY SOUP 11

♦ PASTA ♦

DI MARIO'S LASAGNA 31

spinach + ricotta + pomodoro + eggplant +
zucchini + bechamel

AGNOLOTTI 31

shrimp + peas + mint + pernod bisque +
pickled ginger

LINGUINE FRUTTI DI MARE 34

clams + mussels + grilled shrimp + calamari

CARBONARA 29

spaghetti + pancetta + parmigiano + egg

PAPPARDELLE BOLOGNESE 28

braised beef + pork ragu

SPICY RIGATONI 26

creamy pomodoro + chili + pecorino

RICOTTA GNOCCHI 28

asparagus basil pesto + walnuts + stracciatella +
pink peppercorn

♦ MAINS ♦

CHICKEN PICCATA 34

crushed potatoes + broccolini + lemon +
capers

BRAISED BEEF SHORT RIBS 45

whipped olive oil potatoes + cipolini onions +
spinach

MEATBALLS 29

polenta + caponata + salsa verde + pomodoro

DAILY FISH FEATURE MP

seasonal

CHICKEN PARMIGIANO SANDWICH 26

pomodoro + mozzarella + basil

choice of polenta fries or mixed greens