



♦ **FOR THE TABLE** ♦

**POLENTA FRIES 13**  
smoked red pepper aioli + parmigiano

**ARANCINI 15**  
fior di latte + parma crema

**CHARCUTERIE BOARD 42**  
artisanal meat & cheese + pickles + preserves

**BURRATA 24**  
caponata + pesto + arugula

**MEATBALLS 15**  
pomodoro + kale pesto

**MARINATED OLIVES 12**  
orange + herbs

♦ **STARTERS** ♦

**ARUGULA & ENDIVE SALAD 18**  
gorgonzola + walnuts + pear + apple + pangritata

**BEEF ROOTS 17**  
marcona almonds + goat cheese + pickled onion

**CALAMARI & SHISHITO PEPPER FRITO 22**  
yuzu aioli

**BAKED SHRIMP 25**  
spicy marinara + pangritata

**CAESAR SALAD 18**  
pancetta + parmigiano + baby gem + pangritata

**SQUASH SALAD 17**  
honeynut squash + figs + arugula + pecorino + miso vinaigrette

**BEEF CARPACCIO 25**  
root chips + parmesan + arugula + lemon aioli

**DAILY SOUP 14**

♦ **PASTA** ♦

**DI MARIO'S LASAGNA 31**  
spinach + ricotta + pomodoro + eggplant + zucchini + bechamel

**LINGUINE FRUTTI DI MARE 34**  
clams + mussels + grilled shrimp + calamari

**AGNOLOTTI 28**  
butternut squash + brown butter + sage + toasted hazelnuts

**PAPPARDELLE BOLOGNESE 29**  
braised beef + pork ragu

**RICOTTA GNOCCHI 28**  
sundried tomato harissa + nduja + mint + stracciatella

**SPICY RIGATONI 26**  
creamy pomodoro + chili + pecorino

**CARBONARA 29**  
linguine + pancetta + parmigiano + egg yolk

**RISOTTO 29**  
funghi + fontina

♦ **MAINS** ♦

**CHICKEN PICCATA 34**  
crushed potatoes + broccolini + lemon + capers

**DRY AGED STRIPLOIN STEAK 48**  
pomme pave + wilted spinach + black garlic

**VEAL PARMIGIANO 58**  
pomodoro + mozzarella + basil + rigatoni

**BRAISED BEEF SHORT RIBS 45**  
whipped olive oil potatoes + cipolini onions + spinach

**BONE IN VEAL MARSALA 51**  
smoked parsnip + mushroom ragu

**DAILY FISH FEATURE MP**  
seasonal

♦ **SIDES** ♦

**ROASTED BRUSSEL SPROUTS 12**  
pancetta + pecorino

**BROCCOLINI 15**  
hazelnuts

**CREAMY POLENTA 12**  
parmigiano + herbs