



Small Plates

- Broccoli Rabe - anchovy, parmigiano, boiled egg, panko breadcrumbs 10
- Artichoke Salad - arugula, prosciutto, parmigiano, dijon vinaigrette 16
- Creamy Polenta - spicy sausage, chicken jus 11
- Burrata & Grilled Vegetables - zucchini, eggplant, bell peppers, red onion, balsmic 16
- Risotto - shrimp, butternut squash 18
- Crostino - ricotta, roasted cherry tomato, basil 9
- Grilled Octopus - fingerlings, capers, smoked paprika aioli 16
- Mussels - white wine, garlic, cilantro, shishitos 15

Polenta Board royal trumpet mushrooms, spicy sausage, balsamic braised cipollini, meatballs, pork ragu 24	Chef's Tasting Menu 4 courses 45 p/p with wine pairing 70 p/p ask us for details
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Housemade Pasta

- Spaghetti allo Scoglio - littleneck clams, shrimp, calabrese chilies 24
- Cavatelli - baby meatballs, pork sugo, pecorino 24
- Tagliolini - butternut squash, parmigiano, lemon zest 24

Large Plates

- Market Fish MP
- Roasted Organic Chicken - sunchoke, fingerling & royal trumpet fricasse 27
- Tagliata - hanger steak, ecarole, cannellini, red wine jus 29

Meat / 7 Salumi Tasting / S19 Prosciutto San Daniele 18 mo. (Friuli, IT) Mortadella (Emilia-Romagna, IT) Sopressata (San Francisco, CA)	Cheese / 5 2 for 9 3 for 13 Pecorino Rossellino (Sheep) (Italy) Tetilla (Cow) (Spain) Gorgonzola Dolce (Cow) (Italy)
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