



Snacks

House Antipasti – citrus marinated olives with parmesan, spiced corn nuts and pickled vegetables \$11

Salumi – house cured calabrian coppa, truffle salami, fennel seed lonza and mortadella \$29

Prosciutto di Parma Tasting – 12 & 24 month aged ham with castelvetro olives and parmesan \$27

Appetizers

Vegetable Bagna Cauda – petite raw vegetables served with roasted garlic and anchovy aioli \$18

Blue Fin Tuna Crudo – horseradish gremolata and crispy farro \$29

Arancini – crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce \$17

Hearth Meatballs – brisket, veal and pork meatballs with hearth tomato sauce and basil \$19

Soup / Salads

White Bean and Toscano Kale Soup – fennel sausage, grilled sourdough and Texas olive oil \$16

River Valley Farms Bibb – castelfranco, shaved fennel, radish, provolone and orange vinaigrette \$17

add chicken \$11 **add poached shrimp** \$13

Baby Gem Caesar – oregano croutons, aged parmesan with anchovy and roasted garlic dressing \$16

add chicken \$11 **add poached shrimp** \$13

Chopped Salad – gem lettuce, radicchio, black chickpeas, genoa salami, cherry tomatoes, pepperoncini, provolone and an oregano red wine vinaigrette \$18

add chicken \$11 **add poached shrimp** \$13

Sandwiches

(served with rosemary fries or small caesar)

Italian Hoagie – Rovagnati cured meats, giardiniera, provolone, gem lettuce, tomato and calabrian chili aioli \$21

Broccoli Panino – preserved lemon, calabrian chili, provolone, mozzarella with roasted garlic aioli \$18

Shaved Porchetta – castlefranco, provolone, mozzarella with fennel and caramelized mostarda \$19

Pasta / Lunch Entrees

Bucatini Cacio e Pepe – semolina pasta with cracked black pepper and pecorino fulvi \$28

Smoked Spaghetti Carbonara – house guanciale, pecorino toscano and local farm egg yolk \$29

Tagliatelle Bolognese – braised brisket, veal and pork based sugo with aged parmesan DOP \$31

Rotollo – rolled pasta with bolognese, house ricotta, mozzarella and hearth tomato sauce \$30

Windy Meadow Chicken – yukon gold potatoes, cipolini onions and roasted garlic pan jus \$34

Pacific Swordfish – eggplant puree, castelvetro olives and puttanesca sauce \$46

Starch / Vegetables

Roasted Yukon Gold Potatoes – rosemary and parmesan DOP \$11

Hen of the Wood Mushrooms and Cauliflower – roasted garlic aioli and winter truffle \$16

Broccoli – calabrian chili, preserved lemon and oregano bread crumbs \$14

Grilled Baby Artichokes – Texas olive oil, radicchio and castelvetro olives \$25