

La grande cosa in questo mondo non è dove ci mettiamo in piedi, ma in che direzione muoviamo.

The great thing in this world is not so much where we stand, as in what direction we are moving.

uasi

mini mason jars with hessian toast

mediterranean olives 7.

marinated cucumber + fennel salad 5.5

chicken liver pate + shallot marmelata 7.

ceci bean hummus + piquillo jam 6.5

goat cheese mousse + apricot chili marmelata 7.

burrata + olive oil + fresh herb 7.

boards

Check out our daily specials

bruschetta

3 chunky slices of rustic ciabatta
+ tonight's toppings 12.5

polenta

creamy polenta poured over a
wood board + tonight's ragu 12.5

formaggi + salumi

3 for 12 / 4 for 15 / 5 for 18.
condimenti + crostini

speciale

daily 5-6 pm

Meatball Monday | 1/2 price meatballs and meatball pizza

Take-Out Tuesday | pizza + insalate + bottle of vino 30.

*up to \$10 in value / take-out only / all night

Wild Wednesday | burger + beer 14.

Thrifty Thursday | 1/2 price all pizza

Formaggi Friday | 3 cheese: 8 / 4 cheese: 11 / 5 cheese: 14.

Seasonal Saturday | our whim

Sinful Sunday | NO corkage on all bottles over 20; all night

pizza

pancetta + farm egg | potato + scallion + asiago + béchamelia 13.

pear + gorgonzola | caramelized onion + candied pecan
+ aged balsamic * 14.

margherita | san marzano tomato + housemade mozz + basil 12.

duck confit + port soaked cherry | goat cheese + squash puree
+ grilled radicchio 14.

prosciutto | rapini + fresno chili + mozz + caramelized onion 13.5

pepperoni | pepperoni + fennel sausage + mozz + papadew pepper 14.

foraged mushroom | taleggio + braised leek + truffle oil 13.

wild boar sausage + meatball | caramelized onion + green sicilian olive
basil + mozz + whole grain mustard 13.5

We support local, sustainable and
organic practices whenever possible.

Executive Chef: Joe Magnarelli
Sous Chef: Matt Rockwell
Pastry Chef: Ben Rollins
General Managers: Ben Kephart
& Sara Stroud

* NUT ALLERGY

20% gratuity plus tax will be added to all parties of 8 or more

antipasti

ahi tuna crudo | cannellini bean + sweet pepper
+ baby fennel + olive aioli 13.

fritto misto | calamari + soft shell crab + shrimp
+ veg + caper mayo 14.

stuffed fried squash blossoms | herb ricotta +
purple basil pesto + cured lemon dressing * 9.5

ricotta gnocchi | sage brown butter
+ parmigiano + amaretti * 11.

risotto 'carbonara' | smoked pancetta + english
pea + organic egg yolk 11.

'chicken fried' sweetbread | wild caper berry
garlic spinach + lemon butter 10.

zuppa | pasta e fagiole 9.

insalate

grilled romaine caesar | housemade ricotta
+ oven roasted tomato + spanish white anchovy
+ parmesan crouton 9.5

chopped house | sopressata + pepperoni + olive
+ asiago + pepperoncini 9.5

roasted baby beet + pink grapefruit | 'yo-goat' +
watercress + cashew + basil vinaigrette * 10.

burrata + prosciutto 'caprese' | tomato + rocket
+ basil + nicoise olive + balsamic drizzle 13.5

+ \$10 for family style - for 3-4 ppl
does not apply to 'caprese'

mini rosemary potato
focaccia loaf

+ sundried tomato pesto 2.5

Non far sapere al contadino quanto è buono il formaggio con le pere.

Don't let the farmer know how good cheese is with pears.

pasta

rigatoni bolognese | ricotta fresca 15.5

porcini + goat cheese ravioli | tahitian squash puree
+ swiss chard + parmesan brodo 17.

linguine nero | clam + squid + garlic + mint + fresno chile
+ bottarga 16.5

duck confit tagliatelle | roasted parsnip + pancetta
truffle oil 17.5

short rib pappardelle | cremini mushroom + parmigiano 18.5

lasagna al forno | béchamelia + sausage + veal ragu 16.

spicy shrimp puttanesca angel hair | olive + caper + tomato 17.5

lamb sausage orecchiette | broccoli rabe + evoe bread crumbs
+ tomato confit 16.5

+ \$18 for family style - for 3-4 ppl

Avere le mani nella pasta.
To have your hands in the dough.

piatti

roasted 'jidiro' chicken | rosemary potato + escarole
+ sundried tomato sugo 18.

veal scallopini | umbrian lentil + cipollini onion
speck ham + foraged mushroom marsala sugo 20.

eggplant 'parmigiana' | carrot + zucchini 'linguini' 15.5

CU burger | short rib + mushroom + fiscalini cheddar
+ truffle fries 15.5

braised black cod | pistachio caper crust + smashed potato
+ peperonata + limoncello butter * 19.5

grilled 'brandt farms' tri tip | local market vegetables
+ red onion jam 20.

whole roasted brook trout | lemon and herb bread crumb
+ farro + roast tomato vinaigrette + watercress 18.5

grilled 'duroc' pork chop | mascarpone polenta + brussels sprouts
+ chestnut + cranberry honey glaze * 18.5

contorni

truffle parmesan fries 7.
farmer's market vegetable 6.

giant meatball 5.5
rosemary potato 5.5