



DINNER

TO SHARE

CHE BRUSCHETTA 15

ricotta cheese, charcuterie sauce, arugula, radicchio, hot honey, grilled bread

ARANCINI GF V 17

carnarolli rice, saffron, burrata cheese, white tomato sauce

MEATBALLS 16

melted stracciatella cheese, pomodoro sauce, garlic bread

OCTOPUS CARPACCIO 19

black marinara, lemon purée, watercress aioli, toasted pine nuts, grilled bread

SALUMI & CHEESE BOARD 25

house preserves, pickled vegetables, dried fruit, nuts, whole grain mustard, grilled bread

PIZZAS

MARGHERITA V 19

house pizza sauce, buffalo mozzarella, basil, tuscan olive oil

PEPPERONI & HOT HONEY 20

house pizza sauce, mozzarella, pepperoni, hot honey, oregano

SAUSAGE & OLIVE 22

house pizza sauce, fontina, Italian sausage, olive medley

MUSHROOM & TALEGGIO V 21

pecorino cream, taleggio, local mushrooms, arugula

SCAMORZA & SPECK 23

ricotta, scamorza, shaved speck, radicchio, apple saba

* gluten free pizza crust available (+3)

SERVING THE BEST

PROUDLY SOURCING FROM LOCAL FARMS & PROVIDERS

NICHOLS FARM – Vegetables
MICK KLUG FARM – Fruits & Vegetables
FOUR STAR – Mushrooms
SPIRA FARMS – Microgreens
SLAGEL FARMS – Pork

SALAD & SOUP

BRASSICA CAESAR 16

tuscan kale, parmesan cheese, white anchovy, focaccia crumb

BEET & GOAT CHEESE 15

roasted beet, blood orange vinaigrette, arugula, whipped goat cheese, pistachio

APPLE & WALNUT GF V 17

gem lettuce, gorgonzola dressing, compressed apples, smoked grape, pickled celery, walnut brittle

SOUP OF THE DAY 9

served with grilled bread

· add chicken 10 · add prosciutto 12 · add (8) shrimp 14

* gluten-free bread available upon request

HAND-MADE PASTAS

PAPPARDELLE BOLOGNESE 26

signature pork & beef bolognese sauce, green peppercorn mascarpone, parmigiano reggiano

TRUFFLED GNOCCHI V 34

local mushrooms, peppercorn cream, pecorino, fresh truffle

LASAGNA 27

signature bolognese, ricotta, pecorino cream, mozzarella, basil

BUCATINI CARBONARA 25

guanciale, egg yolk, preserved lemon, chive, prosciutto crisp

RIGATONI & ZOZZONA 24

italian sausage, guanciale, tomato passata, egg yolk, pecorino cheese, fontina frico

LOCAL SQUASH AGNOLOTTI V 29

butternut & acorn squash filling, brown butter, watercress, pickled shallot

· add (2) meatballs 8 · add (2) italian sausage 7

* gluten free pasta available (+2)

WOOD-FIRED DISHES

TOMAHAWK PORK CHOP GF 41

rosemary polenta, pear mostarda, chicories, toasted hazelnut

BRANZINO GF 38

gigante beans, arugula preserved lemon, herbs

PRIME STRIPLOIN 52

truffled potato purée, smoked marrow butter, broccoli rabe, barolo reduction

HALF CHICKEN GF 34

roasted parsnip purée, mushroom conserva, marsala reduction, pickled shallot

Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. 9.18.25

The background of the entire page is a repeating pattern of olive branches with small, dark olives and light green leaves. The pattern is dense and covers the entire area.

CHE FIGATA

ITALY TO TABLE

buon appetito!