
LUNCH



STARTERS

Calamari Fritti*

castelvetro olives / calabrese aioli 13

Suppli al Telefono

crispy risotto fritte / smoked burrata 12

Beef Carpaccio*

ribeye filet / black garlic aioli / pine nuts 17

BETWEEN THE BREAD

Chicken Parmesan Sandwich

crispy thigh / marinara / basil pesto
mozzarella / parmesan 15

Meatball Sandwich

house ground filet meatballs / marinara
pesto / mozzarella / parmesan 16

Chicken Pesto Sandwich

grilled chicken breast / tomato
pesto / arugula / smoked scamorza 15

Prosciutto & Burrata Sandwich

prosciutto / smoked burrata
balsamic tomatoes / arugula 16

Calabrian Chicken Sandwich

crispy fried thigh / calabrese aioli
pesto / smoked scamorza 15

PASTAS & GRAINS

Gluten free pasta available 5

Creamy Mafaldine

river bear bacon / mushrooms
english peas / creamy parmesan 25

Bucatini Carbonara*

river bear guanciale / toasted peppercorn
egg yolk / pecorino / parmesan 25

Marcona Almond Pesto

summer squash / toasted almonds / tomato
vegan parmesan 23

Rigatoni Bolognese

wild boar / san marzano tomato
smoked burrata / parmesan 27



SALADS & SOUP

Arugula

arugula / cherry tomato / toasted pepitas
parmesan / lemon citronette 10

Caesar

baby romaine / garlic croutons
parmesan crisps 12

Beet

local beets / arugula / ricotta
pistachio / seasonal vinaigrette 13

Cauliflower Bisque

marcona almonds / pickled fig
black truffle 12

BUTCHER

locally sourced, served al la carte

16oz Ribeye* 59

14oz NY Strip* 56

8oz Filet Mignon* 53

Chef's Cut Pork Chop* mkpr

7oz Lobster Tail mkpr

ACCOMPANIMENTS

Port Wine Reduction 6

Italian Chimichurri 6

Lobster Butter 6

Truffle Butter 6

FOR THE TABLE

Smoked Scamorza Polenta

pesto / parmesan 9

Charred Broccolini

lemon / breadcrumbs 9

Tuscan Potatoes

parmesan / chives 9