

cominciare

Wood Oven Roasted Olives 7  
marinated olives | fennel picante | crostini


Wood oven mushroom Bruschetta 18
roasted wild mushrooms/ taleggio cheese/ lardo crostini

Italian Spring Rolls 20
Prosciutto | fior di latte | fresh basil | spring roll crust | garlic basil crema

Roasted Beet and Crisp Chickpea Stracciatella 19 
drunken goat cheese brûlée | candied pistachios | honey stracciatella | chickpea pancake

Frittura Di Pesce 24
tender shrimp | crispy calamari | lemon brûlée | avocado aioli

Sweet Pea Arancini 18
fresh peas | saffron risotto | caciocavallo center | marinara sauce

Polenta Fries 18
crispy polenta | truffle drizzle | grated parmigiano | roasted red pepper crema 



Cavolfiore 18
crispy cauliflower | chili crema | fresh chives 

Carpaccio di Filetto 24
filet mignon | warm creamy bone marrow | potato | arugula | grano padano

Mussels and Butter Beans 22
PEI mussels | butter beans | white wine | charred green onions | fennel | garlic | brioche bread crumbs | parsley

Grilled Octopus 24  
white bean crema/ gârdiniera/

Peroni Lamb Chops 25
peroni infused lamb | potato mint croquette | rapini pesto

Tuscan Fries 8 
crisp yukons | parmigiano cheese | truffle oil drizzle | fresh thyme | coarse salt 

primi

Gnocchi Bolognese 21
mascarpone gnocchi | bolognese ragu


Spaghetti Carbonara 21
crisp pancetta | carbonara | roasted garlic | parmigiano

Lasagna al Forno 22
veal bolognese | bechamel | mozzarella

Penne Vodka 19
pancetta | rosé sugo | vodka reduction | parmigiano

Fettuccine Veal Meatballs 22
tender veal ricotta meatballs | sugo | parmigiano

Mezzo Paccheri Pomodoro 18 
pomodoro sauce | fresh basil | micro grated parmigiano


Avocado Primavera 21 
avocado infused linguine | sweet potato, zucchini and carrot spirals | cherry tomato ragu | grana padano



Risotto del Giorno m | p
market seasonal ingredients

insalate

Funghi Al Forno 19 
wood fired panko crispy oyster mushrooms | peppered arugula | parmigiano | balsamic reduction

Avocado Farro Salad 19 
farro | quinoa | heirloom cherry tomatoes | arugula | organic avocado | watermelon radish | parmigiano flakes

Caesar 18 
crisp romaine | roasted brioche croutons | grilled pancetta | garlic parmigiano dressing

Burrata 24  
creamy burrata | heirloom cherry tomato | port figs | grilled radicchio | basil olive oil | balsamic redux | fleur de sel

Arugula Con Pera 18  
peppered arugula | parmigiano | pinot noir poached pears | candied pecans | white balsamic

secondi

5 Hour Moretti Lamb Shank 41 
tender braised lamb shank | 'nduja mash | roasted beets | moretti jus


Arugula Pesto Crusted Salmon 40
seared salmon | arugula pesto panko crust | avocado bruschetta | sautéed cauliflower

12 oz Flat Iron Sirloin 43
oyster mushrooms | parmigiano turnip puree | grilled asparagus | braised tomatoes | amaro peppercorn glaze

Chicken Parmigiana 37
fior di latte brûlée | olive oil poached stem cherry tomatoes | slow roasted tri color potatoes | poached baby bell peppers

Veal Scallopini 40
| seared veal striploin | wild mushrooms | red wine reduction | garlic mash potatoes | sautéed rapini

Vespa Burger 25
8oz burger | crisp pancetta | scamorza | roasted garlic aioli | heirloom tomato | crisp romaine | tuscan fries

Eggplant Parmigiana 23 
crisp eggplant | fior di latte | tomato sauce | grana padano | argula cherry tomato white balsamic salad

 | VEGETARIAN

 | VEGAN

 | GLUTEN FRIENDLY

 | DAIRY FREE



SCAN FOR SPECIALS

Pizza

• COOKING STYLES •

Wood Burning Style

Made in a traditional Stefano Ferrara wood burning oven, round in shape. It has a thin layer of crispness followed by a moist cloud-like consistency. Wood burning style is not stiff but light, and boasts extreme fresh flavors of ingredients as it cooks at high temperature.

Southern Italian Style

Made in a limestone base oven, round in shape. This crisp crust contains hints of ancient grains and whole grain flours. Southern style cooks at a lower temperature for a longer period of time producing a very traditional southern flavors.

• PLEASE SELECT ONE STYLE WITH THE OPTIONS BELOW •

Margherita san marzano tomatoes | fior di latte | fresh basil 19 

Calvi san marzano tomatoes | fior di latte | hot soppressata | black infornate olives | roasted red peppers | fresh basil 21

Commisso ricotta | fior di latte | roasted rosemary potatoes | caramelized onions | crisp pancetta | fresh basil 21

Chiaro san marzano tomatoes | fior di latte | arugula | white balsamic | prosciutto | parmigiano flakes | ev olive oil 22

Quattro Stagioni san marzano tomatoes | fior di latte | artichokes | prosciutto cotto | mushrooms | black infornate olives | fresh basil 22

'Nduja spicy 'nduja sausage | scamorza | truffle honey ricotta | fresh basil 21

Barese smoked scamorza | barese sausage | garlic pepperoncini | rapini | roasted onions | fresh basil 21

Americano san marzano tomato | pepperoni | mushrooms | baby bell peppers | fior di latte 21

Cecchi basil chickpea | plum modesto tomatoes | roasted onions | stracciatella | sweet potato | kale 19 

Calzone oven baked folded pizza | prosciutto cotto | ricotta | fresh basil | cherry tomato ragu 20

Siciliana san marzano tomatoes | crisp eggplant | pepperoncini oil | fior di latte 20 

• SPECIALTY PIZZA DOUGHS, AVAILABLE IN WOOD BURNING STYLE •

Bamboo Charcoal Dough

Extra \$2.00 Our bamboo charcoal style dough contains over 400 medicinal minerals and ancient grains that contribute to a healthy balance for our bodies. It aids in lowering cholesterol, removes bloating and helps clean our bodies of toxins. A fluffy, crisp texture with a perfect balance of chew and traditional Italian flavors.

Avocado Dough

Extra \$3.00 Our avocado infused pizza dough makes for a buttery and light crust. There are many benefits to adding avocado such as fiber, good fats, and great vitamins such as potassium, B12, and antioxidants. It is also a great arthritis preventative.

Gluten Free Dough

Extra \$3.00 Our Gluten Free style dough is made from white rice and corn flour.

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS | TAXES & GRATUITIES EXTRA