

## Starters & Salads

- Focaccia and Hummus, Sundried Tomato, Balsamic (DF/V) **\$10**
- Tomato Parmesan Arancini with Fontina & Pomodoro (V) **\$9**
- Polenta Crusted Fried Green Tomatoes, Basil Aioli **\$8**
- Warm Marinated Olives, Lemon Zest & Rosemary (DF/GF/V) **\$8**
- Roasted Beet Salad, Brebis Cheese, Watercress & Sunflower Seeds (GF/V) **\$16**
- Caesar Salad, Parmigiano & Croutons **\$12**
- Mixed Green Salad, Shaved Vegetables, Pickled Onions & Feta (GF/V) **\$12**  
Choice of Buttermilk Dressing, Balsamic Dressing or Red Wine Vinaigrette

## Pastas

- Cacio e Pepe, Bucatini, Pecorino Romano and Tellicherry Peppercorns (V) **\$19**
- Campanelle Pasta, Gulf Shrimp, White Wine Sauce & Cherry Tomatoes **\$24**
- Gemelli Pasta, Roasted Summer Squash & Basil Pesto **\$20**
- Reginette Pasta, Benton's Jowl, Tomato, Pecorino & Calabrian Chilis **\$20**

## Sandwiches

- Roasted Porchetta, Pickled Fennel, Mustard Aioli **\$14**
- Mortadella Sandwich, Dijon Aioli, Provolone Cheese **\$14**
- Mozzarella, Local Tomatoes, Basil Pesto & lettuce (V) **\$12**
- Prosciutto, Mozzarella Arugula & Lemon Dressing **\$14**

## Baked Focaccia (Pizza)

### Rossa

- Salami & Torn Mozzarella **\$8**
- Mozzarella & Olive Oil (V) **\$7**
- Mozzarella, Calabrian Chillis (V) **\$7**

### Bianco

- Mushrooms & Mozzarella, Smoked Gouda **\$8**
- Roasted Beets, Brebis Cheese & Arugula Pesto (V) **\$8**
- Italian Sausage, Caramelized Onion & Arugula **\$8**

## Dessert

- Almond Brown Butter Cake, Whiskey & Roasted Peach Sauce, Vanilla Cream (GF) **\$14**
- Tiramisu with Dark Chocolate (GF) **\$14**

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.