



## ANTIPASTI

### STRACCIATELLA \$10

hand pulled burrata, italian market olives, grilled bread, extra virgin olive oil

### WILD MUSHROOM ARANCINI \$10

crispy risotto balls, buffalo mozzarella, truffle aioli

### HEIRLOOM TOMATO CROSTONE \$12

pickled farm tomato, basil walnut pesto, buffalo mozzarella, mixed basil, Mighty Bread Co. seeded sourdough

### EGGPLANT PARMIGIANA \$14

japanese eggplant, mixed basil pesto, san marzano marinara, burrata

### B+V+P MEATBALLS \$11

fontina stuffed meatballs, soft taleggio polenta, san marzano tomato gravy

### GARLIC BREAD \$5

sarcone's seeded loaf, roasted garlic butter, sea salt

### SIDE OF GRILLED BREAD \$2

## INSALATE E VERDURE

### GEM LETTUCE CAESAR \$10

charred broccolini, parmesan, lemon-anchovy dressing, polenta croutons

### SHAVED SALAD \$10

brussels sprouts, fennel, celery root, parsley, locatelli, hazelnuts, lemon vinaigrette

### BROCCOLI RABE \$8

rosemary white beans, garlic, chile, olive oil, lemon

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## NONNI'S

### SPAGHETTI & MEATBALLS \$19

B+V+P fontina stuffed meatballs, braised pork marinara, parmesan, basil



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## MACARONI E GNOCCHI

### TONNARELLI NERO \$22

garlic shrimp, blistered tomato, rapini, fennel, saffron, herbed butter

### CLAMS & LINGUINI \$21

smoked sausage & clams, garlic, local corn, baby fennel, pecorino butter, oregano bread crumb

### RIGATONI ALLA VODKA \$18

house ground fennel sausage, swiss chard, buffalo mozzarella, chile flake, crispy prosciutto

### CAMPANELLE VERDE \$16

guanciale, zucchini, rapini-hazelnut pesto, lemon, basil

### PAN SEARED GNOCCHI \$17

wild mushroom, local greens, blistered cherry tomato, charred corn, truffle butter

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## SUNDAY GRAVY

*...till we run out \$24*

slowly braised beef shortrib, B+V+P meatball, hot fennel sausage & broccoli rabe in 4 hour san marzano marinara. we serve you the sunday gravy over tonight's macaroni & meats on the side, nonna style.

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MARCIE TURNEY Executive Chef

KEVIN PYSHER Chef de Cuisine

LYNDA MURTHA Sous Chef

20% gratuity added to parties of 5 or more



## PESCI E CARNI

### BRONZINO OREGANATO \$22

seared cauliflower, beech mushroom, farro, fennel, salmoriglio

### SEARED SEA SCALLOPS \$25

cauliflower puree, snow peas, grilled baby zucchini, charred corn, spring onion pesto, sea salt

### CRISPY PORK MILANESE \$18

buffalo mozzarella, cherry tomatoes, castelvetro olives, fennel, frisee, fresh herbs, lemon vinaigrette

### CHICKEN "AL MATTONE" \$24

organic half chicken seared "under a brick" artichokes, crispy heirloom fingerlings, roasted pepper, lemon-garlic sauce

