**ANTIPASTI**

**Stracciatella** $11
hand pulled burrata, Italian market olives, grilled bread

**Wild Mushroom Arancini** $10
crispy risotto balls, buffalo mozzarella, truffle aioli

**White Bean & Broccoli Bruschetta** $12
broccoli-pine nut pesto, warm pancetta, basil, parmesan

**B+V+P Meatballs** $13
soft polenta, san marzano gravy, fontina

**Roasted Garlic Bread** $5
garlic butter, sea salt, sarcone's seeded loaf

**SIDE OF GRILLED BREAD** $2

**INSALATE**

**Shaved Brussels Sprout & Speck Salad** $14
fennel, napa cabbage, honeycrisp apple, farro, toasted hazelnuts, parmesan

**Charred Broccoli Caesar** $12
warm polenta croutons, gem lettuce, radicchio, parmesan, lemon-anchovy dressing

**Pear & Gorgonzola Salad** $13
gem lettuce, pears, celery root, toasted walnuts, grapes, red onion, gorgonzola dressing

**PLATES**

**Eggplant Parmigiana** $14
Japanese eggplant, broccoli-pine nut pesto, marinara, burrata, arugula-fennel salad

**Grilled Herb Chicken** $15
grilled chicken breast, charred gem lettuce, roasted red peppers, shaved vegetables, anchovy-parmesan dressing

**Grilled Bronzino** $18
rosemary white beans, roasted peppers, arugula, cherry tomato, salsa verde, lemon

**MACARONI**

**Pan Seared Potato Gnocchi** $16
seared mushrooms, kale, whipped sheep's milk ricotta, toasted pine nuts, broccoli pesto, locatelli

**Cacio E Pepe** $18
bucatini, locatelli, black pepper, prosciutto

**Rigatoni alla Vodka** $15
garlic sausage, local greens, buffalo mozzarella, chili flake, crispy prosciutto

**SANDWICHES**
all sandwiches are served on sarcone's seeded with rosemary fries or a mixed green salad

**Roast Pork & Sharp** $13
herb crusted pork shoulder, sharp provolone, horseradish aioli, broccoli rabe

**Vegetable Antipasto Sandwich** $12
grilled eggplant, roasted peppers, aged provolone, cherry tomato, pickled long hot relish, broccoli-pine nut pesto, arugula

**Nonni's Meatball Sub** $13
B+V+P fontina stuffed meatballs, sunday meat gravy, broccoli rabe

**Chicken Parmigiana** $14
marinara, burrata, grated parmesan, heirloom tomato, basil

**TASTING MENU**
3 courses / $24 per person
choose one from each course

- **Arancini**
- **Bruschetta**
- **Gem Lettuce Caesar**
- **Meatballs with Polenta**
- **Rigatoni alla Vodka**
- **Cacio e Pepe**
- **Espresso Tiramisu**
- **Hazelnut Cannoli**

**MARCIE TURNEY** chef/proprietor
**LINDSAY McClaN** executive chef

20% gratuity added to parties of 5 or more consuming raw or undercooked foods may cause foodborne illness