

\$5

**marinated olives**

garlic, orange, fennel seed

\$5

**herbed farro**

roasted mushrooms, arugula pesto

\$5

**spicy rapini**

ricotta salata, dill, lemon, calabrese vinaigrette

\$5

**tuna conserva**

herbed fagioli, red onion, baby arugula

\$5

**spring asparagus**

fregola, sundried tomato, red wine vinaigrette

\$3

**house made tomato focaccia**

parmigiano, oregano

\$8

**anteprema breadsticks(dozen)**

rosemary, sea salt

\$5

**kale salad**

shaved fennel, olive vinaigrette, preserved lemon

**additional starters**

\$10

**pork & beef meatballs**

slow cooked county tomato sauce, parmigiano

\$12

**spicy slow cooked octopus & shrimp**

herbed fregola, dill, tomato

\$10

**seared parmigiano polenta**

slow cooked greens, pecorino

\$10

**roasted beet salad**

arugula, pickled red onion, pine nuts, ricotta salata

\$10

**wood grilled trumpet mushrooms**

balsamic onions, arugula pesto, baby spinach

\$10

**tuscan chicken liver pate**

citrus mostarda, pickled vegetable, crostini

pasta (prices are for half/full orders)

\$13 / \$18

**pappardelle**

mushroom ragu, tomato, parmigiano

\$12 / \$18

**spaghetti**

fennel, anchovy, garlic, tomato, parsely, chili flakes

\$13 / \$18

**orecchiette**

spicy lamb sausage, rapini, garlic, chili flakes, pecorino

\$13 / \$18

**rigatoni amatriciana**

house guanciale, red onion, garlic, chili flakes, tomato, pecorino

**entrees**

\$18

**chicken cacciatore**

artichokes, spring onions, seared polenta

\$22

**chianti braised beef shoulder**

mushrooms, baby carrot, parmigiano potatoes

\$20

**wood grilled shrimp fiorentina**

spicy bitter greens, giant beans, tomato

\$22

**pork loin saltimbocca**

herbed farro, arugula & asparagus, sundried tomatoes, sage,  
prosciutto

\$15

**seared artichoke & parmigiano risotto cake**

slow cooked tomato, roasted mushrooms & baby spinach, garlic  
conserva

\$21

**pan seared whitefish**

herbed quinoa, artichokes, fennel, preserved lemon, dill, mint,  
artichoke puree

side dishes

\$6

**slow cooked greens**

\$6

**spicy rapini, garlic, tomato**

\$6

**fagioli, sage, tomato**

\$6

**roasted parmigiano & herbed potatoes**

desserts

\$6

**tiramisu**

\$6

**moscato poached strawberries**

\$6

**biscotti(dozen)**

\$6

**chocolate salami**