

## Antipasti

### Prosciutto e Parmigiana 13.75

Thinly-sliced prosciutto crudo topped with fried parmesan puffs, drizzled with honey and chives

### Broschette alla Romana 9.95

Garlic toast with tomatoes, basil, and fresh mozzarella

### Calamari Fritti 14.75

Crispy fried calamari with marinara

### Polpo e Patate 16.75

Sautéed Spanish octopus, fingerling potatoes, and string beans tossed in a salsa verde with roasted cherry tomatoes

### Carpaccio alla Francesca\* 14.75

Thinly-sliced raw sirloin with capers, tomatoes, mushrooms, lemon, olive oil, and parmigiano

### Burrata con Pomodorini 14.95

Creamy fresh mozzarella, baby heirloom tomatoes, basil, and aged balsamic

### Lenticchie e Spinaci \$10.95

Warm lentils served with sautéed spinach and crumbled goat cheese

### Risotto con Vongole \$17.95

Italian rice with manila clams, tomatoes and saffron

### Linguine al Fagottaro 18.95

Cold sauce made with homegrown tomatoes, basil, garlic, and olive oil with fresh mozzarella over hot pasta

### Linguine alla Genovese 26.95

Sautéed with shrimp, steamed potatoes, string beans, and tomatoes with a basil-pine nut pesto

### Pollo Arrosto alla Romana 22.95

Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

### Pollo Siciliana 20.95

Roasted chicken thighs simmered in garlic, shallots, cherry tomatoes, Castelvetrano olives, oregano, and dates

### Costoletta di Maiale Sassi 34.95

Double cut 14 oz. pan-roasted Duroc pork chop with wild mushrooms, baby artichokes, herbs, and a brandy sauce

Pasta Aglio e Olio 5.75

Sausage and Peppers 6.75

Sautéed Shrimp 8.25

Roasted Potatoes 5.75

## Insalate

### Insalata alla Francesca 8.75

Romaine, endive, and radicchio with peas, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon, and balsamic vinaigrette

### Insalata Cesare\* 7.95

Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

### Mais alla Sottobosco 10.75

Roasted corn, wild mushrooms, and walnuts topped with arugula, and parmigiano-reggiano

## Pizza

### Pizza Margherita 13.75

San Marzano tomatoes, fresh mozzarella, basil, and extra virgin olive oil

### Pizza alla Calabrese 14.75

San Marzano tomatoes, shaved onions, crumbled sausage, basil, chili flake, parmigiana, and herb breadcrumbs

### Pizza con Spinaci 13.75

San Marzano tomatoes, fresh mozzarella, and sautéed spinach

## Features

### Rigatoni alla Vaccinara \$22.95

Sautéed with slow-braised oxtail and homemade tomato sauce with celery, carrots, and onions

### Spada con Peperonata \$26.95

Pan-seared swordfish with roasted eggplant, peppers, kalamata olives, crispy capers and oregano vinaigrette

## Paste

### Rigatoni alle Verdure 19.95

Sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, peppers, broccoli, escarole, pine nuts, garlic, and olive oil in an herb broth

### Agnolotti alla Piemontese 21.95

Little pillows filled with Stracchino cheese in a light brown butter brodo with chives and basil

## Secondi

### Salmone alla Fresca 25.95

Grilled salmon with tomatoes, avocado, red onions, olive oil, basil, and lemon over grilled asparagus

### Pesce Bianco al Limone 23.95

Sautéed whitefish with a lemon white wine sauce, capers, and sautéed spinach

### Filetto dell'Estate 38.95

Seared 8 oz filet topped with gorgonzola dolce butter with heirloom tomatoes, sliced onion, fresh herbs, and extra virgin olive oil

## Contorni

Sautéed Mixed Vegetables 6.25

Sautéed Spinach 6.75