

Dinner

BACARO PRIMO

ANTIPASTI

Olive Fritte*	6
Italian Sausage / Roasted Garlic / Aioli	
Salumi e Formaggi	10
Rotating Selection of Meats and Cheeses	
Burrata	20
Caponata / Pine Nuts / EVOO / Crostini	
Carne Cruda*	19
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Crostini	
Meatballs	18
All Day Sauce / Ricotta / Parmigiano-Reggiano	
Mussels	28
White Wine / Little Potatoes / Salsa Verde / Crostini	
Focaccia	10
Taleggio / Mozzarella / Roasted Garlic / EVOO / Balsamic	

ZUPPA

Crema di Patate	7 13
Spring Onion Gremolata / Crispy Potatoes	

INSALATA

Caesar*	15
Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato	
House	14
The Obligatory, Delicious Italian-American Restaurant-style Salad	
Wedge	15
Guanciale / Gorgonzola / Blistered Tomatoes / Giardiniera Vinaigrette	
Verde	15
Asparagus / Peas / Ricotta Salata / Pistachios / Green Goddess	

PIZZA

Margherita	18
Pomodoro / Fresh Mozzarella / Basil	
La Famiglia	19
Pomodoro / Pepperoni / Mozzarella	
Salsiccia	20
Pomodoro / Italian Sausage / Pecorino / Red Onion / Pangrattato	
Quattro Formaggi	19
Taleggio / Fresh Mozzarella / Ricotta / Pecorino / Gremolata	
Rosa	20
Vodka Sauce / 'Nduja / Fresh Mozzarella / Honey / Basil	

Gluten-free crust available on all pizzas

PASTA / RISOTTO

Paccheri +	27
Bolognese / Ricotta / Parmigiano-Reggiano / Basil	
Fusilloni Giganti +	26
Vodka Sauce / Calabrian Chili / Burrata / Pangrattato	
Linguine	28
Littleneck Clams / White Wine / Garlic / Herbs	
Mezzemaniche +	25
Spring Onion Cream / Ricotta / Parmigiano-Reggiano	
Mandilli Verde	26
Basil Pesto / GDF Fresh Sheep's Milk Cheese / Pistachios	
Risotto	25
Country Ham / Peas / Parmigiano-Reggiano / Lemon / Chive	

+Gluten-free Gnocchi Available

PESCE / CARNE

Parmigiana di Pollo	30
All Day Sauce / Mozzarella / Parmigiano-Reggiano / Spaghetti	
Scampi	34
Shrimp / Tomato / Garlic / White Wine / Lemon / Cappellini	
Branzino	34
Artichoke / Asparagus / Fennel / Fregola Sarda	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please consult with your server with any known food allergies.

We are proud to support local farmers.
Thank you to Thane Palmberg, Crum's Family Heirlooms, and Craig Howard for your delicious produce.