

ANTIPASTI

SAFFRON MUSSELS MUSSELS + SAFFRON TOMATO BRODO + NDUJA + CROSTINI	24	ROLANDO'S MERRY CHRISTMAS CHICKEN NOODLE SOUP HAND-CUT CHRISTMAS TREE NOODLES + PULLED CHICKEN + SOFFRITTO + ROSEMARY + LEMON + PARMIGIANO REGGIANO	11
BREAD SERVICE* PIZZA BIANCA + OLIO NUOVO + SEA SALT	7	CHARRED CAULIFLOWER* LEMON PRESERVE + PECORINO	16
CANNELLINI BEAN DIP* PIZZA BIANCA * ADD VEGETABLE CRUDITE \$6	13	BUTTERNUT SQUASH ARANCINI CARNAROLI RISOTTO + CHICKEN JUS + ROASTED BUTTERNUT SQUASH + SMOKED CACIOCAVALLO + MASCARPONE LABNEH	19
NEAPOLITAN MEATBALLS PORK & BEEF MEATBALLS + SAN MARZANO RED + PARMIGIANO REGGIANO + PINE NUTS	18	EGGPLANT PARMIGIANO* PARMIGIANO CRUSTED EGGPLANT + SAN MARZANO RED SAUCE + FIOR DI LATTE	19
FAMOUS FRIED ARTICHOKE* ROMAN FRIED ARTICHOKE + AGED BALSAMIC + STRACCIATELLA	17	FRITTO CALAMARI FRIED CALAMARI + FRIED LEMON + CALABRIAN CHILI SAN MARZANO RED SAUCE + LEMON GREMOLATA	25
ARTICHOKE TOASTED RAVIOLI* BASIL PINE NUT PESTO + PARMIGIANO REGGIANO	17	WILD BOAR RAGU & POLENTA BAROLO BRAISED WILD BOAR + ROSEMARY & FONTINA POLENTA + HEIRLOOM CARROTS + PARMIGIANO REGGIANO	26
BRUSSELS SPROUTS AGRODOLCE PAN ROASTED BRUSSELS SPROUTS + PANCETTA + SHALLOTS + BARBERA AGRODOLCE + CURRANTS + PINE NUTS	17		
BLOOD ORANGE CURED SALMON ORA KING SALMON + CRÈME FRAICHE + CAPERBERRIES + DILL + ARUGULA + PINE NUTS + CROSTINI	22		

***VEGETARIAN**

BURRATA

BLOOD ORANGE MARMALADE & PROSCIUTTO BURRATA BLOOD ORANGE MARMALADE + PROSCIUTTO DI PARMA + BURRATA + CROSTINI	22	BURRATA BLACK GARLIC "CHEESE BREAD"* BLACK GARLIC + BURRATA + ROASTED GARLIC + SHAVED GARLIC + PECORINO ROMANO + CHIVES	21
MUSHROOM BURRATA* HEN OF THE WOODS MUSHROOM AGRODOLCE + BURRATA + CROSTINI	20	TRUFFLE BURRATA* FRESH TRUFFLES + TRUFFLE OIL + BURRATA + CROSTINI	26

***VEGETARIAN**

INSALATA

INSALATA MISTA* ARUGULA + PARMIGIANO REGGIANO + TOMATOES + PINE NUTS + BALSAMIC VINAIGRETTE	15	FAMOUS FRIED ARTICHOKE* ROMAN FRIED ARTICHOKE + ROASTED ASPARAGUS + WILD SPRING GREENS + PISTACHIOS + BAETJE FARMS GOAT CHEESE + BALSAMIC VINAIGRETTE	20
TOM'S CHOPPED MARKET LETTUCE + SOPRESSATA SALAMI + WILD FENNEL + FONTINA + GARBANZO BEANS + CASTELVETRANO OLIVES + PECORINO ROMANO + RED WINE VINAIGRETTE	20	CALABRIAN KALE CAESAR SHAVED KALE + CALABRIAN CHILI CAESAR DRESSING + COLATURA DI ALICI + FRIED CAPERS + CIABATTA CROUTONS + PARMIGIANO REGGIANO + WHITE ANCHOIVES	20
FIG & BEET* ARUGULA + MULTICOLOR BEETS + FETA + POMEGRANATE + DRIED FIGS + WALNUTS + BALSAMIC VINAIGRETTE + WILDFLOWER HONEY	20	BLOOD ORANGE CITRUS* ARUGULA + MARKET CITRUS + SHAVED FENNEL + KALAMATA OLIVES + PARMIGIANO REGGIANO + PISTACHIOS + LEMON VINAIGRETTE + AGED BALSAMIC	22

ADD TO YOUR SALAD OR PASTA... ROASTED CHICKEN 9 PRAWNS 15 MEATBALLS 12 SCALLOPS 18 WHITE ANCHOIVES 5

***VEGETARIAN**

HAND-CRAFTED PASTA

FIORI ARRABIATA*

KATIE'S SIGNATURE FIORI NOODLE + SPICY ARRABIATA TOMATO SAUCE + WILD ARUGULA + MASCARPONE + PARMIGIANO REGGIANO **23**

SPAGHETTI & MEATBALLS

SPAGHETTI NOODLE + NEAPOLITAN MEATBALLS + SAN MARZANO RED SAUCE + TOASTED PINE NUTS + PARMIGIANO REGGIANO **26**

CRESPONE & RICOTTA TORTELLINI

HAND-MADE SALUME BEDDU CRESPONE & RICOTTA TORTELLINI + SAN MARZANO RED SAUCE + CALABRIAN CHILI + SHERRY + PARMIGIANO REGGIANO **29**

FIAMA MAFALDA BOLOGNESE

MAFALDA NOODLE + FIAMA BOLOGNESE + CALABRIAN CHILI + WHIPPED BUFFALO RICOTTA **34**

CRAB & CELERY ROOT RAVIOLI

HAND-MADE SAFFRON INFUSED CRAB & CELERY ROOT FILLED RAVIOLI + TOMATO REDUCTION + CHIVES **32**

LEMON PACCHERI*

LEMON PACCHERI NOODLE + CHARRED CAULIFLOWER + LEMON BUTTER + CREAM + PISTACHIOS + PECORINO ROMANO **24**

PUMPKIN CAPPELLETTI*

HAND-MADE PUMPKIN FILLED CAPPELLETTI + SAGE BROWN BUTTER + PARMIGIANO REGGIANO + PEPITAS + AGED BALSAMIC **26**

LASAGNOTTE*

ARUGULA LASAGNOTTE NOODLE + ROASTED HEN OF THE WOODS MUSHROOMS + SHALLOTS + TALEGGIO FONDUTA + MUSHROOM JUS + PARMIGIANO REGGIANO + AGED BALSAMIC **26**

BLACK SPAGHETTI

SQUID INK SPAGHETTI + LEMON BUTTER + PRAWNS + SCALLOPS + CLAMS + CALABRIAN CHILI + PARSLEY GREMOLATA + SALMON ROE **37**

ADD TO YOUR SALAD OR PASTA... ROASTED CHICKEN 9 PRAWNS 15 MEATBALLS 12 SCALLOPS 18 WHITE ANCHOVIES 5

HAND-CRAFTED PIZZA

PESTO QUATTRO FORMAGGIO*

BASIL PINE NUT PESTO + FIOR DI LATTE MOZZARELLA + FONTINA + BAETJE FARMS GOAT CHEESE + PECORINO **20**

MARGHERITA OLIO DI BUFALA*

OLIO NUOVO + TOMATO + MOZZARELLA DI BUFALA + FRESH BASIL **21**

ROASTED CHICKEN

ROASTED GARLIC + ROASTED CHICKEN + CARAMELIZED CIPOLLINI ONIONS + ROSEMARY + ARUGULA + BAETJE FARMS GOAT CHEESE + AGED BALSAMIC + FIOR DI LATTE MOZZARELLA **22**

PEAR & PROSCIUTTO

OLIO NUOVO + PROSCIUTTO DI PARMA + TALEGGIO + FONTINA + PEAR **22**

MORTADELLA

OLIO NUOVO + FONTINA + MORTADELLA SAUSAGE + ARUGULA + FRESH MOZZARELLA DI BUFALA + PISTACHIO CRUMBLE + LEMON **22**

MEATBALL

SAN MARZANO RED + NEAPOLITAN MEATBALLS + PINE NUTS + FIOR DI LATTE MOZZARELLA + PARMIGIANO REGGIANO **22**

BOLOGNESE SAUSAGE

BALSAMELLA + SALUME BEDDU BOLOGNESE SAUSAGE + CURRANTS + FRESH HERB & ARUGULA SALAD + RED WINE VINAIGRETTE + SHAVED PARMIGIANO REGGIANO + VINCOTTO **23**

NDUJA & CHARRED BROCCOLINI

NDUJA & TOMATO BUTTER + WOOD OVEN ROASTED BROCCOLINI + BUFFALO RICOTTA + WILDFLOWER HONEY **22**

SAUSAGE & BALSAMELLA

BALSAMELLA + FENNEL SAUSAGE + FONTINA + LEEK + CALABRESE PEPPER + PINE NUTS + FENNEL POLLEN **23**

MARGHERITA RED DI BUFALA*

SAN MARZANO RED + MOZZARELLA DI BUFALA + FRESH BASIL **21**

POTATO

BALSAMELLA + FONTINA + ALTO ADIGE SPECK PROSCIUTTO + FINGERLING POTATOES + ONION + PARMIGIANO REGGIANO + ROSEMARY ADD EGG \$3 **22**

BLACK GARLIC & ARTICHOKE*

BLACK GARLIC + KALE + BAETJE FARMS GOAT CHEESE + ARTICHOKE + PARMIGIANO REGGIANO + LEMON + WILDFLOWER HONEY **22**

PUTTANESCA

SAN MARZANO RED + WHITE ANCHOVIES + FIOR DI LATTE MOZZARELLA + SMOKED CACIOCAVALLO + BASIL + CAPERS + CASTELVETRANO OLIVES + PEPPERONCINO + SICILIAN OREGANO **22**

EZZO PEPPERONI

OLIO NUOVO + STRACCIATELLA + EZZO PEPPERONI + WILDFLOWER HONEY + CALABRIAN CHILI PASTE **23**

PANCETTA & FIG

OLIO NUOVO + FONTINA + BAETJE FARMS GOAT CHEESE + PANCETTA + FRESH FIGS + SHALLOTS + PARMIGIANO REGGIANO + ARUGULA + AGED BALSAMIC **23**

MARGHERITA EXTRA DI BUFALA

SAN MARZANO RED + MOZZARELLA DI BUFALA + PROSCIUTTO DI PARMA + WILD ARUGULA + FRESH BASIL **23**

TRUFFLE*

OLIO NUOVO + ROASTED HEN OF THE WOODS MUSHROOMS + TALEGGIO + FONTINA + GARLIC + PARMIGIANO REGGIANO + FRESH SHAVED TRUFFLES + TRUFFLE OIL **36**

***VEGETARIAN**

TASTING MENU

*PRICE IS PER PERSON

4 COURSE SEASONAL PASTA TASTING*

BUTTERNUT SQUASH ARANCINI + FIG & BEET SALAD + PUMPKIN CAPPELLETTI + TIRAMISU **55**

4 COURSE SEASONAL PIZZA TASTING*

BUTTERNUT SQUASH ARANCINI + FIG & BEET SALAD + NDUJA & CHARRED BROCCOLINI PIZZA + TIRAMISU **55**