



## ANTIPASTI | APPETIZERS

<b>FARM GREENS, HARVESTED DAILY BY NISHNABOTNA NATURALS</b> ♻️ <i>lemon &amp; thyme, grana padano &amp; pistachio (add 600 day aged prosciutto 4)</i>	7/12
<b>DANTE MEATBALLS &amp; POLENTA</b> <i>pork, fennel &amp; black pepper w/ tomato sauce</i>	15
<b>FRIED SQUID &amp; SHRIMP</b> <i>olives, calabrian chili oil, mint, pickled jalapeño, fried artichokes &amp; potato</i>	17
<b>PANZANELLA</b> ♻️ <i>heirloom tomatoes, celery, grana padano, basil, sweet peppers &amp; warm focaccia</i>	15
<b>WATERMELON &amp; CANTALOUPE</b> <i>vegan sumac, cilantro &amp; almond milk</i>	16
<b>SALUMI &amp; DUTCH GIRL CREAMERY GOAT CHEESE</b> <i>coppa &amp; soppressata w/ belle sabine (lactic bloomy rind) &amp; rosa maria (spanish style aged) w/ tigelle, honey comb &amp; eggplant jam</i>	25
<b>PEMAQUID OYSTERS (DAMARISOTTA RIVER, ME)</b> <i>cantaloupe granita</i>	4 each or 6 for 22



## PRIMI | PASTA

<b>RIGATONI BOLOGNESE</b> <i>beef &amp; pork ragu w/ red wine &amp; grana padano</i>	20
<b>SHRIMP &amp; TAGLIERINI</b> <i>garlic, chili paste, chive &amp; breadcrumbs</i>	22
<b>ORECCHIETTE &amp; SPICY SAUSAGE</b> <i>wood-roasted broccoli, fennel, green onion &amp; grana padano</i>	20
<b>LUMACHE CARBONARA W/ DUCK EGG</b> <i>house guanciale, grana padano &amp; black pepper</i>	22
<b>EGGPLANT MEZZALUNA</b> ♻️ <i>Nebraska sweet corn, purple peppers, charred green onion &amp; cilantro</i>	20
<b>TAGLIATELLE</b> ♻️ <i>basil &amp; garlic cream, wood-oven roasted tomato, frico &amp; grana padano</i>	20
<b>SPAGHETTI &amp; LITTLENECK CLAMS</b> <i>shallot, garlic, wine, chives, parsley, lemon &amp; breadcrumbs</i>	22



## SECONDI | MAIN

<b>PLUM CREEK FARMS CHICKEN &amp; GNOCCHI</b> <i>wood-roasted breast &amp; braised thigh w/ green beans</i>	27
<b>WOOD-OVEN BRAISED NEBRAKSA BISON SHORT-RIB</b> <i>white wine &amp; olive oil braised artichoke, carrots, celery &amp; potato</i>	34
<b>WOOD-OVEN ROASTED SCALLOPS &amp; CORN SOUP</b> <i>corn arancino &amp; calabrian chili butter</i>	30



## CONTORNI | SIDES

<b>WOOD-ROASTED EGGPLANT, TOMATO &amp; SUMMER SQUASH</b> <i>vegan</i>	12
<b>WOOD-ROASTED BEETS &amp; FRIED KALE</b> ♻️ <i>butter, bourbon &amp; brown sugar</i>	12
<b>WOOD-ROASTED BRUSSELS SPROUTS</b> <i>house guanciale &amp; lemon</i>	12
<b>WOOD-ROASTED GREEN BEANS &amp; ARTICHOKES</b> <i>'nduja &amp; garlic</i>	12
<b>WARM TIGELLE</b> ♻️ <i>whipped butter w/ summer herbs</i>	FOUR FOR 4



## PIZZA NAPOLETANA

<b>SALSICCIA</b> <i>wood-roasted broccoli, spicy sausage, red onion &amp; smoked provolone (white pizza)</i>	19
<b>AMORE DI CARNE</b> <i>spicy sausage, mortadella, soppressata &amp; prosciutto w/ mozzarella</i>	21
<b>ROBERTA</b> <i>tomato sauce, spicy sausage, chili, garlic, breadcrumbs, grana, olive oil, basil &amp; red onion</i>	19
<b>MONTEROSSO</b> ♻️ <i>fingerling potato, garlic, rosemary, olive oil &amp; mozzarella (white pizza)</i>	19
<b>DIAVOLO</b> <i>soppressata, spicy sausage, Calabrian chili, garlic &amp; mozzarella</i>	19
<b>BIANCO</b> <i>papa's sausage, olives, garlic, chili, basil, olive oil &amp; mozzarella (white pizza)</i>	19
<b>FUNGHI ROSSO</b> ♻️ <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary &amp; mozzarella</i>	19
<b>JAIME'S</b> <i>mortadella, serrano pepper, red onion, ricotta &amp; mozzarella (white pizza)</i>	19
<b>PEPE</b> <i>sweet peppers, pickled jalapeños, coppa &amp; mozzarella</i>	19
<b>BASILICO</b> ♻️ <i>raw heirloom tomatoes, basil pesto, mozzarella, oil &amp; vinegar</i>	19
<b>GIALLO</b> ♻️ <i>wood-roasted summer squash, ricotta, pecorino, pumpkin seeds &amp; mint (white pizza)</i>	19

