

DINNER MENU



APPETIZERS

CRISPY CALAMARI (GF) Lemon Zest, Basil & Peperoncini Aioli	\$14
TRUFFLED MAC & CHEESE BITES Lemon Dijon Dip, Parmigiano Reggiano - 5 per order	\$15
TRIO MEATBALLS San Marzano Tomato Sauce, Ricotta, Basil	\$15
CHARRED OCTOPUS (GF) Spanish Octopus, Green Mango, Jalapeno Puree, Pickled Red Onion	\$23
TUNA TARTARE (GF) Ahi Tuna, Avocado, Chili Oil, Rosemary Flatbread	\$22
WHIPPED RICOTTA CROSTINI Charred Bread, Whipped Ricotta, Calabrian Honey, Herbs	\$14
FRIED BURRATA FOR 2 Crispy Burrata, Spicy Tomato Sauce, Charred Bread	\$23

SALADS

Add Tuscan Spiced Grilled Chicken \$ 5 | Add Grilled Shrimp \$ 7

ARTISANAL SALAD (GF) Artisanal Greens, Vanilla Roasted Pears, Ricotta Salata, Castelvetrano Olives, Lemon Vinaigrette	\$15
STRAWBERRY BURRATA (GF) Organic Strawberries, Lioni Burrata, Heirloom Tomatoes, Toasted Pine-nuts, Arugula, Saba & Olive Oil	\$21
TUSCAN KALE (GF) Lacinato Kale, Candied Lemon, Toasted Pine-nuts, Pecorino, Buttermilk Dressing	\$15
46 CAESAR Pancetta, Garlic / Herb Croutons, Parmigiano	\$14
PANZANELLA Bocconcini, Heirlooms Tomatoes, Charred Bread, Basil, Saba	\$15

PIZZAS

Gluten Free + \$ 4

MARGHERITA San Marzano Tomatoe Sauce, Fresh Mozzarella & Basil	\$18
FORMAGGI PIE Fresh Mozzarella, Provolone, Young Gorgonzola, Parmigiano & Oregano	\$22
CHICKEN VODKA Mr. Nino's Vodka Sauce, Crispy Chicken, Fresh Mozzarella	\$22
TRUFFLE PROSCIUTTO Wild Mushrooms, Ricotta, Prosciutto di Parma, Truffle Oil	\$23
PEPPERONI HOT HONEY San Marzano Tomato Sauce, Pepperoni Cups, Fresh Mozzarella, Calabrian Hot-Honey	\$22
CLAM PIE Cockles, Guanciale, Mozzarella, Garlic, Lemon, Chili Flakes	\$23
GREEN PIE Kale, Artichokes, Goat Cheese & Pesto	\$21
SAUSAGE & HOT PEPPERS Tomato Sauce, Sausage, Cherry Peppers, Ricotta & Fresh Mozzarella	\$23
MORTADELLA BELLA Mortadella, Stracciatella Cheese, Fresh Mozzarella, Pistachios & Pesto	\$23

FRESH PASTA

Gluten Free + \$ 5

SPAGHETTI MARZANO San Marzano Tomato Sauce, Ricotta, Soft Herbs *Add Chicken Parm \$7 *Add Veal Parm \$10 *Add Grill Shrimp \$8 *Add Meatballs \$6 *Add Sweet Italian Sausage \$6	\$18
FUSILLI BOLOGNESE Veal, Pork & Pancetta Ragù, Soffritto & Panna	\$24
SPICY RIGATONI VODKA Mr. Nino's Vodka Sauce & Calabrian Chili	\$22
GNOCCHI CAPRESE Homemade Gnocchi, Roasted Heirloom Tomatoes, Burrata & Basil	\$23
FETTUCCINE LOBSTER Drunken Lobster Cream, Lobster Tail, Wild Gulf Shrimp & Chives	\$36
LINGUINE CLAMS Cockles, Reggiano Butter, Vino & Bottarga	\$25
THE KITCHEN SINK PASTA Fettuccine, Braised Short Rib Ragù, Shishito Peppers, Mascarpone, Fried Egg & Chili Oil	\$32

MAINS

NORWEGIAN SALMON (GF) Smoked Heirloom Tomato Sauce, Ciambotta, Vincotto	\$33
MILK BRAISED SHORT RIBS (GF) Confetti Fingerling Potatoes, Sautéed Spinach	\$35
BRANZINO FISH FILET (GF) Wild Mushrooms, Asparagus, Salsa Verde	\$37
COFFEE CRUSTED SKIRT STEAK (GF) Black Garlic Creamed Kale & Braised Cipollini Onions	\$34
VEAL MARSALA (GF) Wild Mushrooms, Marsala Wine Sauce, Broccoli Rabe, Polenta Cake	\$35

SIDES

WILD MUSHROOMS Thyme, Garlic, Olive Oil	\$12
SAUTÉED SPINACH Garlic, EVOO	\$12
CREAMED KALE Kale, Black Garlic & Cream	\$12
ROSEMARY GARLIC FINGERLING POTATOES Lemon Dijon Dip	\$12
SHISHITO PEPPERS Sea Salt, Black P. & Cherry Pickled Tomatoes	\$12
PARMESANO FRÍES Calabrian Aioli, Add Truffle Oil + \$2	\$10