



DINNER MENU

APPETIZERS

Crispy Calamari (GF) \$15

Lemon, Basil, Pepperoncini Aioli

Truffled Mac & Cheese Bites \$14

Lemon Dijon Dip, Parmigiano Reggiano - 5 per order

Trio Meatballs \$15

San Marzano Tomato Sauce, Ricotta, Basil

Charred Octopus (GF) \$23

Spanish Octopus, Mango, Jalapeno Puree, Pickled Red Onion

Tuna Tartare (GF) \$22

Ahi Tuna, Avocado Puree, Chili Oil, Fennel Seed Flatbread

Whipped Ricotta Crostini \$13

Charred Bread, Whipped Ricotta, Calabrian Honey, Mint

Fried Burrata for 2 \$23

Crispy Burrata, Spicy Tomato Sauce, Charred Bread

SALADS

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

Artisanal Salad (GF) \$15

Artisanal Greens, Vanilla Roasted Pears, Ricotta Salata, Castelvetrano Olives, Lemon Vinaigrette

Burrata (GF) \$21

Lioni Burrata, Peaches, Prosciutto, Toasted Hazelnuts, Saba, Mint

Tuscan Kale (GF) \$15

Lacianto Kale, Candied Lemon, Spiced Walnuts, Pecorino, Buttermilk Dill Dressing

Little Gem Caesar \$15

Boquerones, Garlic/Herb Croutons, Parmigiano

Panzanella \$15

Bocconcini, Heirlooms Tomatoes, Charred Bread, Basil, Saba

PIZZAS

Gluten Free +\$4

Margherita \$18

San Marzano Tomatoes, Fresh Mozzarella, Basil

Vegan Pie \$22

Heirloom Tomatoes, Spinach, Scallions, Jalapeno Puree, Vegan Cheese

Chicken Vodka \$22

Vodka Sauce, Breaded Chicken, Fresh Mozzarella, Basil

Truffle Prosciutto \$23

Wild Mushrooms, Ricotta, Prosciutto di Parma, Truffle Oil

Pepperoni Hot Honey \$22

San Marzano Tomato Sauce, Pepperoni Cups, Fresh Mozzarella, Calabrian Hot-Honey

Clam Pie \$23

Cockles, Guanciale, Mozzarella, Garlic, Lemon, Chili Flakes

Green Pie \$21

Kale, Artichokes, Goat Cheese, Pesto

Salsiccia \$22

San Marzano Tomato Sauce, Crumbled Sausage, Cherry Peppers, Ricotta, Fresh Mozzarella

FRESH PASTA

Gluten Free +\$4

Spaghetti Marzano \$19

San Marzano Tomato Sauce, Ricotta, Soft Herbs

Add Chicken Parm \$7

Add Meatballs \$6 | Add Sweet Italian Sausage \$6

Fusilli Bolognese \$24

Veal, Pork Pancetta, Soffritto, Panna

Spicy Rigatoni Vodka \$23

Nino's Vodka Sauce, Calabrian Chili

Gnocchi Caprese \$23

Homemade Gnocchi, Roasted Heirloom Tomatoes, Burrata, Basil

Fettuccine Lobster \$36

Drunken Lobster Cream, Lobster Tail, Wild Gulf Shrimp, Chives

Linguine Clams \$23

Cockles, Reggiano Butter, Vino, Bottarga

The Kitchen Sink Pasta \$32

Fettuccine, Braised Short Rib Ragu, Shishito Peppers, Mascarpone, Fried Egg, Chili Oil

MAINS

Norwegian Salmon (GF) \$33

Smoked Heirloom Tomato Sauce, Ciambotta, Vincotto

Milk Braised Short Ribs (GF) \$35

Fingerling Potatoes, Spinach

Branzino Filet (GF) \$37

Wild Mushrooms, Asparagus, Salsa Verde

Coffee Crusted Skirt Steak (GF) \$38

Black Garlic Creamed Corn & Parmesan Frées

Veal Chop Parm For 2 \$85

Panko Crusted Veal Chop, w/ Marinara Sauce Caciocavallo, Calabrian Chili, Fried Basil, Served With 2 Sides Of Spaghetti Marinara

SIDES

Sautéed Spinach \$11

Garlic, EVOO

Wild Mushrooms \$12

Shallots, Thyme

Rosemary Garlic Fingerling Potatoes \$12

Lemon Dijon Dip

Blistered Shishito Peppers \$12

Sea Salt

Parmesano Frées \$10

Calabrian Aioli