

PARMA

BRESAOLA

salt cured beef round, Parmesan
Reggiano cheese croutons,
lemon pepper oil, spiced figs
14

HOT ITALIAN COPPA

oven roasted tomatoes, braised
escarole, marinated artichokes with
a rosemary mustard and romesco
sauce
14

PROSCIUTTO

18 month aged Italian Prosciutto
di San Daniele, goat cheese,
poached pear
15

MOZZA

BUFALA MOZZARELLA
CAPRESE

red and yellow tomatoes, olive oil,
rosemary sea salt, organic basil
13

BURRATA WITH SWEET
PICKLED BEETS

golden beets, red endive,
Champagne vinaigrette, maple
glazed pecans, arugula
13

BUFALA WITH SPICED FIGS

lavender-honey grilled leeks,
sweet pepper relish
13

BURRATA FROM PUGLIA
WITH POACHED PEAR

Imported from Puglia, Italy. Perfect
for sharing. Limited Quantities.
26

BURRATA AND CRISPY
PROSCIUTTO

caramelized shallots, braised
escarole, port reduction
14

BURRICOTTA WITH PECAN
ALMOND SPREAD

hickory smoked almonds, maple
glazed pecans, arugula, fresh
strawberries, balsamic glaze
15

TASTINGS

MOZZA SAMPLER

A TASTE OF ALL OF OUR MOZZA
Bufala mozzarella,
Parmesan Reggiano,
ricotta salata, Asiago
cheese, smoked red
sea salt, balsamic
vinegar, romesco sauce,
caramelized shallots,
baby arugula, tapenade
28

PARMA TASTING

A TASTE OF ALL OF OUR
FINE AGED ITALIAN MEATS
Prosciutto, hot Italian
coppa, Bresaola,
Asiago cheese, ricotta
salata, spiced figs,
braised escarole,
caramelized shallots,
port reduction, lavender-
honey grilled leeks with a
lemon pepper oil
29

STARTERS

SOUP OF THE DAY garden inspired 7

TUNA CRUDO heirloom tomatoes, hass avocado, yellowfin tuna, Calabrian chili pesto 14

HOUSEMADE MEATBALLS San Marzano tomato sauce, whipped ricotta 12

GRILLED CALAMARI lemon marinated artichoke hearts, capers, roasted tomatoes 13

BEEF CARPACCIO mushroom coserva, garden arugula, Pecorino Romano, grilled bread 14

SICILIAN SKILLET eggplant parmesan 12

SALADS

TANZY SALAD mixed field greens, roasted red pepper, Niçoise olives, crispy capers,
red wine vinaigrette 8

TUSCAN KALE SALAD navel orange, pine nuts, pickled red onion, black currants, citrus vinaigrette 9

CAESAR SALAD crispy romaine, garlic croutons, shaved Parmesan 8

BURRATA SALAD sweet 100 tomatoes, wild arugula, basil seed vinaigrette 13

PORK BELLY & SPINACH SALAD crispy pork belly, white wine poached pears, braised radish,
mustard seed vinaigrette 12

PASTAS

LINGUINE

gulf shrimp scampi, sweet 100 tomatoes,
Calabrian chili pesto 26

PAPPARDELLE

ragu of forest mushrooms,
herb roasted chicken 23

STROZZAPRETI

bolognese, plum tomato, fresh ricotta 19

ORECCHIETTE

spiced turkey sausage, wilted Swiss chard 23

FIOCCHI

quattro formaggio fiocchi, spiced pear 23

WHOLE WHEAT
SPAGHETTI PRIMAVERA

garden vegetables, salsa crudo,
shaved Parmesan 18

ENTREES

PAN-SEARED ATLANTIC SALMON P.E.I. mussels, manila clams, gulf shrimp, melted leeks,
tomato broth 29

HERB ROASTED CHICKEN savoy cabbage fondue, forest mushrooms, savory infused chicken jus 26

YELLOW TAIL SNAPPER wilted escarole, capers, preserved lemon, vermentino white wine sauce 26

CHILEAN SEABASS kalamata olives, capers, San Marzano tomato sauce, garden basil 31

BRAISED ANGUS BEEF SHORT RIB toasted pearl barley, wilted collard greens, pickled carrots,
natural jus 29

FROM THE GRILL

WITH CHOICE OF SIDE

GRILLED BONE-IN
PORK CHOP

caramelized brussels sprouts,
fennel bulb, spiced fuji apples,
whole grain mustard emulsion
26

RIB EYE
16 OZ ANGUS
BEEF

sautéed broccolini,
sauce Béarnaise
42

MESQUITE
GRILLED
10 OZ FILET

haricot vert,
sauce béarnaise
37

SIDES

CRISPY FINGERLING POTATOES chimichurri 6

SAUTEED MUSHROOMS fresh thyme, sherry vinegar 7

GLAZED SWEET CARROTS tarragon 7

CARAMELIZED BRUSSELS SPROUTS crispy pancetta, preserved lemon 7

PARMESAN FRIES 6