

Antipasti

<i>Oysters</i> - rotating selection - ask your server ... Market	<i>Fritto Misto</i> - calamari - baby octopus - shrimp - harissa aioli \$19
<i>Provisional Hummus</i> - pesto - roasted pine nuts- EVOO - Italian sourdough \$16	<i>Baba Ghanoush Arancini</i> - arriabiata - parmesan \$15
<i>Seared Iberico Pork Belly</i> - polenta - agrodolce sauce \$18	<i>Wild Mushroom Toast</i> - whipped ricotta - roasted wild mushrooms - sourdough - Salmoriglio \$15
<i>Lamb Meatballs</i> - arrabbiata - parmesan \$17	<i>Italian Sausage & Peppers</i> - San Marzano tomatoes - red pepper flakes - onions - bell pepper - sourdough toast points \$16
<i>Pluma Iberico Pork</i> - EVOO - sea salt - roasted red pepper puree \$27	

Tuscan Herb Sourdough

- 230 year old wild yeast starter - herbs - sea salt - \$10

Dal Giardino

<i>Minestrone Soup</i> - fresh vegetables - beans & pasta - light tomato broth \$8
<i>Tomato Basil Bisque</i> - roasted tomatoes - basil - cream \$10
<i>Insalata Della Casa</i> - mediterranean lettuce - blistered cherry tomato - cucumber - 10 month aged shaved parmesan - fried onions - house white balsamic \$13
<i>Caesar Salad</i> - Romaine lettuce - parmesan - anchovies - crouton crumbs \$13
<i>Roasted Beet Salad</i> - beet vinaigrette - whipped ricotta - arugula \$13
<i>Caprese</i> - roasted roma tomatoes - buffalo mozzarella - basil - balsamic - olive relish - crostini \$16

Pizza

<i>Sausage & Pepper Pizza</i> \$17 - roasted onions - buffalo mozzarella - fennel sausage - olio calabrese -san Marzano sauce	<i>Margherita Pizza</i> - \$17 buffalo mozzarella - roasted Roma tomatoes - basil - San Marzano sauce	<i>Pepperoni Pizza</i> - \$17 pepperoni - San Marzano sauce - mozzarella - whipped ricotta - oregano
<i>Funghi Pizza</i> - garlic \$17 cream - buffalo mozzarella - roasted wild mushrooms - thyme	<i>Mediteranio Pizza</i> - \$17 hummus - roasted tomato -artichoke - olives - chickpeas - feta - sumac - arugula	<i>Pane al Formaggio</i> - \$17 white cheese blend - garlic butter - parsley - marinara

Pasta Classica

<i>Seared Lasagna</i> - Italian sausage - ground beef - herbed ricotta - marinara - mozzarella - pecorino Romano - béchamel	\$27
<i>Chicken Cacciatore</i> - French boned chicken legs - herbs - roasted mushrooms - bell peppers -tomatoes - caramelized onions - marinara sauce - bucatini	\$35
<i>Chicken Parmigiana</i> - mozzarella - marinara sauce - basil	\$28
<i>Chicken Marsala</i> - Marsala wine - wild mushrooms - shallots	\$32
<i>Cacio e Pepe</i> - butter - cracked black pepper - parmesan - Pecorino Romano - house made bucatini	\$24
<i>Pasta Carbonara</i> - guanciale - pecorino romano - egg yolk - black pepper	\$28

Pasta d’Autore

<i>Eggplant Parmigiana</i> - mozzarella - pomodoro sauce - basil	\$26
<i>Duck Confit Carbonara</i> - Pecorino Romano - egg yolk - black pepper - bucatini	\$34
<i>Potato Gnocchi</i> - harissa cream sauce - peppers - onions - spinach - feta - grilled chicken	\$27
<i>Wild Boar Ravioli</i> - boar ragu - parmesan - cream	\$35
<i>Short Rib & Gorgonzola Pasta</i> - shallots - gorgonzola cream - roasted garlic - fried maitake mushroom	\$32

Frutti di Mare

<i>Branzino</i> - artichokes - olives - cherry tomatoes - salmoriglio - freekeh	\$42
<i>Market Catch</i> - rotating selection - ask your server	Market
<i>Shakshuka Mussels</i> - white wine - garlic - shakshuka sauce - sourdough toast points	\$23
• (Prince Edward Island)	
<i>Seared Skuna Bay Crispy Skin Salmon</i> - three cheese agnolotti - truffle beurre fondue - maitake mushroom - parmesan - basil bread crumbs	\$34
<i>Katafi Shrimp</i> - shredded phyllo dough - polenta - Calabrian oil - blistered tomatoes	\$32
<i>Grilled Octopus</i> - potato gnocchi - spiced romesco sauce	\$33

Dalla Mandria

<i>The Italian Burger</i> - 8oz Sakura Wagyu Farms - hot Hungarian peppers - taleggio cheese - balsamic roasted tomatoes - basil aioli - brioche wagyu bun - fresh cut frites	\$28
<i>Rack of Lamb</i> - salmoriglio - cherry tomatoes - freekeh - middle eastern dukkah	\$46
<i>Choice Filet Mignon</i> - potato gnocchi - beurre fondue - spinach - herbs - shallots - parmesan -maitake mushroom butter	\$48
<i>Iberico Pork Rib Rack</i> - 16oz pork rib rack - heirloom carrot purée - marble potatoes - EVOO - sea salt	\$54
<i>Wagyu Ribeye</i> - Cacio e Pepe... butter - cracked black pepper - parmesan - pecorino romano - house made bucatini	\$58
• Kuro American Wagyu	