

cold antipasti

- Roasted Peppers thyme, garlic \$6
Eggplant Caponata celery, capers, almonds \$7
Marinated Olives orange, chili \$6
Seeded Italian Bread parmigiano, olive oil \$6
Broccoli Rabe and Baby Carrots red wine vinegar, olive oil \$9
Sunchokes peas, treviso, lemon, olive oil \$11
Cold Cuts roasted vegetables, olives, cheese \$28
Seafood Salad octopus, shrimp, scungilli, chili, garlic \$17
Ricotta Crostini parsley, olive oil, ciabatta \$11
Stracciatella Crostini arugula, roasted peppers, locatelli \$11
Sicilian Tuna potato, celery, capers, parsley \$12
Italian Hero coppa, salami, provolone, olive oil vinegar \$15



hot antipasti

- Meat Ball Hero stracciatella, arugula \$13
Oreganata little neck clams, garlic, parsley \$16
Manila Clams n'duja, fennel, seeded italian bread \$16
Rice Ball meat sauce, peas, ricotta, mozzarella \$8
Fried Cauliflower & Cardoon lemon, chives, parsley \$9
Fried Calamari squid ink, lemon \$12

crudo

Oysters \$3.50 each
malpeque, kumamoto, kusshi
cocktail sauce, horseradish, mignonette

Scallops \$13
finger limes, mustard greens

salads

- Raw Brussels parmigiano, parsley, olive oil, vinegar \$12
Baby Kale bottarga, crushed egg, sardo, shallots \$16
Squash Blossoms burrata, zucchini, walnuts, fried herbs \$13

pasta

- Cavatelli tomato, chili, garlic \$14
Maccheroni meat sauce, basil \$15
Pappardelle pork shank, stracciatella, arugula \$16
Chitarra pecorino, black pepper \$13

sides

- Polenta milk, mascarpone, parmigiano \$9
Creamed Escarole pancetta, parsley \$8
Winter Squash sage \$7

mains

- T-Bone 2.4 oz, Katarina's oil \$56
Whole Sea Bream fennel frond, lemon, basil \$32
Veal Chop Milanese fennel, radish \$46
Stew cavolo nero, ceci beans, breadcrumbs \$19

dessert

- Italian Cookies \$8
Zeppole \$8
Cannoli \$7
Ricotta Cheesecake \$8
Chocolate Panna Cotta \$8
Spumoni \$7

espresso pot - \$3 per person