

ANTIPASTI

Fresh Marinated Anchovies , leeks & toasted barley	11
Asparagus , roasted red peppers, toasted almonds, truffle oil & Ricotta crostino	12
Polpettine di Carne , meatballs with tomato sauce & Caciocavallo	12
Cured Tuna , white beans, sliced artichokes, chili mint vinaigrette	13
Steamed Clams & Mussels , green chili & tomato brodetto, fresh mint & olive crostino	13

INSALATA

Organic Mixed Greens , lemon thyme vinaigrette	9
Shaved Fennel , watercress, olives, grapefruit, pickled onions & Grana Padana	10
Roasted Beets , endive, sliced baby artichokes, watercress, Taleggio crostino	11
Pear & Radicchio , spicy walnuts & Gorgonzola	12
Grilled Portobello , arugula & shaved Parmigiano Reggiano	12
Roasted Autumn Squash , frisee, radicchio, toasted pine nuts & Fontina Fonduta	12

PRIMI

White Bean Ravioli , balsamic brown butter sauce	15
Cavatelli , fresh broccoli, toasted garlic & bread crumbs	16
Orecchiette , sweet sausage ragu & broccoli rabe	17
Spinach Tagliatelle , ragu Bolognese	17
Gnocchi alla Telefono (made daily) smoked mozzarella, tomato & rosemary	17
Black Fettuccine , fresh mussels, sun dried tomatoes, scallions & green chilies	17
Spaghetti Carbonara , guanciale, black pepper, onion, egg & Parmigiano Reggiano	17
Pappardelle , braised oxtail ragu	17
Linguine Vongole , fresh clams, pancetta, chilies & white wine	18

SECONDI

Grilled Salmon , balsamic glaze, squash Caponata	19
Grilled Guinea Hen , roasted pumpkin & scallion fregula with saba	20
Sauteed Veal Sweetbreads , spaghetti squash, sage & sweet onion marmalade	21
Grilled Pork Chop , mashed pumpkin & apple mostarda	21
Braised Short Ribs , creamy rosemary polenta & sweet carrots	22
Porcini Crusted Cod , borlotti beans, sauteed kale & sweet red pepper vinaigrette	22
Veal Marsala , shallots, crimini mushrooms & white truffle oil	23
Grilled Skirt Steak , roasted potatoes, escarole & Gorgonzola butter	23

CONTORNI

Braised Escarole , lemon zest	8
Sauteed Kale , pepperoncini & balsamic	8
Pan Fried Potatoes , lemon & chopped escarole	8
Borlotti Beans , sauteed onions & sage	8
Fregula , roasted pumpkin & scallions	8
Sauteed Broccoli Rabe , toasted garlic & bread crumbs	8

TASTING MENU (Entire Table Only)

52/pp

Includes: Insalata, 2 Pasta Courses, Main Course, selection of Stinky's cheeses, Dessert

Chef: "Chabelo" Ramirez

We accept **American Express, Visa & Mastercard**
A 20% gratuity will be added to tables of six or more
Gifts Certificates Available