

STARTERS

Marinated warm olives
5

Zuppa del giorno
4/6

Local greens salad with radish, cucumber, tomato, onion, red wine vinaigrette
6

Caesar salad with romaine, escarole, radicchio, pangrattato, white anchovy, grilled grana padano
7

Suppli al telefono risotto fritters stuffed with sausage, spinach, parmesan, mozzarella
8

Crispy calamari with marinara, garlic aioli, lemon, parsley
9

Bruschetta with beets, pistachios, goat cheese, balsamic, arugula
9

Beef carpaccio with parmesan, horseradish aioli, melba toast, arugula, Sicilian sea salt
10

Steamed "Clammer Dave" little neck clams in a spicy lemon-caper zupetta with grilled ciabatta
14

Charred octopus with fingerling potatoes, scallion, capers, pancetta
14

House cured salumi with mozzarella, caponata, chicken liver rustica crostini
16

PASTA

Baked penne with marinara, ricotta, mozzarella, roasted red peppers, fried eggplant, arugula
14

Lasagna with sweet sausage, parmesan, mozzarella, ricotta, marinara
14

Tagliatelle alla Bolognese with ground pork and veal, parmesan, white wine, milk, tomato
9/16

Garganelli with milk braised pork ragu, caramelized onions, rosemary, parmesan
9/16

Butternut squash ravioli with dried orange and fried sage
9/17

Agnolotti with veal, pork, chicken in a veal sugo
10/18

Gorgonzola gnocchi with duck confit, walnuts, arugula, black cherries
10/18

Linguine with local shrimp, tomato, garlic, fresh spicy red chile, basil
11/18

ENTREES

Chicken parmesan with pennette alfredo, marinara, mozzarella, arugula
17

Grilled swordfish over shrimp and oven roasted tomato barlotto, salsa verde
23

Grilled Keegan-Filion half chicken with peperonata
24

Veal scallopine with marsala, Mepkin Abbey mushrooms, peas, mashed potatoes
24

Braised short ribs with fontina stuffed risotto cake, toasted pine nut gremolata, braising sugo
24

Duck braciola with farro verde, Mepkin Abbey mushrooms, greens, balsamic, black truffle
25

Grilled N. Y. strip steak with smashed and fried Yukon gold potatoes, truffled aioli, parmesan, scallion
25

Seared sea scallops, potato gnocchi, pancetta, butternut squash, hazelnuts, aged balsamic
26

SIDE DISHES

Tomato braised meatball 4 Parmesan mashed potatoes 4 Farro verde, greens, Mepkin mushrooms
6

Brussels sprouts with lemon and fresh chilies 5 Potato gnocchi with parmesan and butter 6

Smashed fried potatoes with truffled aioli, scallion, parmesan 5

N. C. apple and celery root salad with roasted pork, mustard, lemon, arugula, EVOO
11

Clammer Dave's steamed clams in a white wine, lemon, caper and chile flake zuppetta with grilled ciabatta
13

Bucatini al'Amatraciana with pancetta, red onion, tomato, parsley, chile flake, parmesan
9/16

Tomato braised meatballs, parmesan whipped potatoes, pine nut gremolata
15