

PRIMI

Gnocchetti al pesto

handmade potato
gnocchetti with a
traditional pesto
sauce.....21

Orecchiette alla Checca

handmade orecchiette
with local heirloom
tomato, italian
buffalo mozzarella,
fresh basil*.
..... 23

**our gluten free menu items are made using dedicated tools, however, they are prepared in the same kitchen as the rest of our dishes.*

**this is a no-cook heirloom sauce; it is traditionally served room temperature to let the flavors shine. The pasta contains italian buffalo ricotta.*

Costolette di Agnello

crispy colorado lamb
chops in breadcrumbs,
with fresh garden
greens33

Branzino

whole oven roasted,
mediterranean sea bass
with asparagus and
heirloom cherry tomatoes
.....35

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Ravioli Cacio e Pepe

homemade gluten free
pasta with imported
pecorino romano,
finished with vermont
butter and freshly
cracked pepper
..... 24

Tagliata di Manzo

grilled, sliced new
york strip with arugula
and salsa verde
..... 35

brunch

CAFFE`

Espresso..... 4 / 5
 single or double
Macchiato..... 4
 *espresso with steamed
 organic milk*
Cappuccino..... 6
Americano..... 4
 espresso with hot water
Marocchino..... 5
 *espresso with steamed
 organic milk cream and
 cocoa powder*
Caffè speciale..... 7
 *espresso with amaretto
 liqueur and cream*
Caffè corretto..... 8
 *espresso "corrected" with
 grappa, sambuca or brandy*

TEA

Harney & Sons tea5
 earl grey, english breakfast, green, chamomile, peppermint
Iced tea.....5

SUCCHI

Freshly squeezed orange or grapefruit juice..... 7
Rosso..... 11
 cold-pressed beet, orange, pineapple, strawberry
Verde..... 11
 cold-pressed apple, cucumber, kale, ginger, lemon, mint

COCKTAILS

Bloody Mary, Mimosa, Bellini, Aperol Spritz,
Michelada, Blood & Sand, Kir Royale..... 11

BREAKFAST

Yogurt e Frutta di Stagione

market fruits with
yogurt and homemade
crunchy granola.....9

Egg White Frittata

vegetarian frittata with
buffalo mozzarella,
spinach and parmigiano
.....19

Prosciutto & Goat

Cheese Omelette

folded omelette with
prosciutto and goat cheese
..... 17

FOCACCIA

Vegetariana

smoked italian scamorza
cheese and grilled locally
grown market vegetables
.....19

Prosciutto

buffalo mozzarella, prosciutto di parma, market
tomatoes, basil, peperoncino verde..... 19

*all focaccias are served warm; the bread is handmade using
our own mother starter.*

French Toast

with mascarpone and
fresh fruit, finished
with maple syrup
..... 17

Eggs in Tomato Sauce

eggs poached in tomato
sauce, served on
toast, with parmigiano
.....15

Eggs Benedict

poached eggs on toast
with hollandaise sauce
smoked salmon.....17
pancetta.....17

Eggs Any Style

..... 16

Salmone

smoked salmon, tangy
creamy mascarpone, red
onion and caperberries
.....19

ANTIPASTI E INSALATE

Summer Salad

watermelon, cucumber,
rainbow radish, extra
virgin olive oil,
primosale.....15

Avocado Toast

whipped buffalo ricotta,
fresh cucumber, apple,
southern italian evoo and
watercress on crispy
multiseed toast.....18

Prosciutto e Melone

24 months aged prosciutto
di parma with locally grown
cantaloupe.....17

Cavolfiore Palma

cauliflower, pine
nuts, caramelized
onion, currants and
breadcrumbs..... 15

Tartare di Tonno

yellowfin tuna*, capers,
avocado.....20

Fritto Misto

fried calamari, rock
shrimp and zucchini with
lemon and mint.....20

Arancini

crispy risotto bites ..15

Carciofi Croccanti

crispy baby artichoke
hearts
.....17

Polpettine

meatballs with roasted
tomato sauce and basil
.....17