



## **antipasti**

cultured butter - 5

olive oil - 5

pickled mushrooms (vg) - 7

caponata (vg) - 7

**Luigi's Meatballs** beef, pine nuts, marinara, grana padano - 9

**Cured Meats & Cheese** chef's selection of two meats and cheeses - 24

**Bruschetta** ricotta, preserved lemon, arugula (v) - 14

**Anchovy & Egg** salsa verde, salmon roe, calabrian chili aioli -18

**Insalata Riccia** frisée, radicchio, fennel, grana padano, hazelnut, gremolata (v) - 15

**Burrata** balsamic, sea salt, olive oil (v) - 22 / add prosciutto - 6

**Fonduta** 'nduja, butternut squash, fontina, crostini - 22

## **pasta fresca**

**Pappardelle** venison, tomato, red wine, parmigiano reggiano - 32

**Tagliolini** shrimp, mussels, calamari, lemon butter, mixed herbs - 31

**Rigatoni** veal, pork, white wine, fried rosemary, pecorino - 32

**Spaghettoni** choice of pesto/pomodoro/cacio e pepe (v) - 26

**Risotto** beef cheek, mushroom conserva, cipollini onions - 33

please inform your server of any food allergies

substitutions politely declined

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