

spring dinner menu

- ANTIPASTI -

Alici Crostini ~ \$14 White anchovy filets, capers, & Calabrian chiles (p)

Insalata Semicrudo ~ \$12

Arugula, lemon-cured shaved carrot & zucchini, blanched broccolini, croutons, mini buffalo mozzarella balls with balsamic glaze (v)

> Salumi Misti ~ \$22 Board of assorted meats, cheeses, & preserves Served with bread

Peppery Greens & Ricotta ~ \$15

2023

Braised greens & bell peppers atop garlic ricotta. Served in a hot crock with crostini (v)

Pollo Piccata Insalata ~ \$16

A warm salad of lightly breaded & pan-seared chicken, roasted cherry tomatoes, asparagus, parsnips, & potatoes. On bibb lettuce with caper-white wine vinaigrette & shaved parmesan (w/o chicken ~ \$12)

Housemade Rosemary Focaccia

w/ e.v. olive oil ~ \$5 w/ tomato jam ~ \$7

PRIMI -

Sunday Gravy ~ \$19 Rigatoni, oxtail & sausage ragu

Pecorara ~ Shepherd's Pasta ~ \$18

Anellini, sauce of red bell pepper, eggplant, zucchini, tomato, & onion. Topped with ricotta salata (v)

Alla Lanterna ~ \$18

Lemon-butter spaghetti alla chitarra, roasted garlic, cauliflower & garbanzo puree, anchovy breadcrumbs (p)

Lepre Ragu ~ \$19 Pappardelle, braised hare ragu

Squid Ink Risotto ~ \$24 Risotto blackened with squid ink, lemon & charred squid tentacles (p)

Allium Agnolotti ~ \$24

Housemade filled pasta of ricotta, pecorino, braised leeks & onions, & peas. Finished with spring onion butter (v)

Linguine Vongole ~ \$19 Linguine, baby clams, white wine sauce & capers

- SECONDI -

Porchetta Camplese ~ \$28 Slow-roasted pork shouder over greens with roasted potatoes & parsnips

Pollo alla Cacciatore ~ \$24

Braised chicken thighs in a hearty sauce of tomatoes, bell peppers, onions, herbs, olives & guanciale. Served with the vegetable of the day. Brodetto alla Vastese ~ \$22 Classic abruzzese tomato-based fisherman's stew of assorted fish and shellfish. Served with crostini.

> **Catch of the Day** ~ \$mkt See specials board or ask your server for today's preparation

