

MEATS & CHEESE

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	18
Whipped ricotta, roasted pepper & olive salsa, grilled filone bruschetta	9

TO START

Heirloom carrots, imported Stracciatella cheese, brussels sprouts leaves, mullet bottarga	16
Flash fried delicata squash, sardinian corbezzolo honey, chili, aged ricotta	13
Tuscan kale, brussels sprouts, pistachio, lemon oil, pecorino oro	15
Octopus, white bean purée, blistered peppers, orange & marjoram salmoriglio	18
Fried calamari, shrimp, seasonal vegetable, lemon aioli	18
Local beets, castelfranco radicchio, ahi dulce gremolata, citrus, pistachio	16
Croquettes, carnoroli risotto, fior di latte mozzarella, tomato & basil	12

PASTA & GRAINS

Pappardelle bolognese, pork and beef sugo, grana padano dop	19
Taglierini, wild mushroom sugo, aged ricotta, chives	18
Tonnarelli cacio e pepe, pecorino romano, cracked black pepper	17
Strangozzi, fennel sausages, porcini mushrooms, fresh ricotta, preserved truffles	20
Squid ink paccheri, tomato sugo, sea urchin, wild shrimp, chili, rustic breadcrumb gluten free pasta available	21

SANDWICHES & MAINS

Aurora burger, short rib, fontina, charred onions, fries add bacon 2 add avocado 2	17
Brioche panino, goat cheese scrambled eggs, house smoked salmon, avocado, greens	17
Amish chicken "al mattone", leg & thigh, crispy potatoes, lemon, cacio e pepe gem salad	22
Daily selection of sustainable fish, market seasonal vegetables	mp

20% gratuity will be applied to parties of 6 or more

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

**please inform your server of any allergies or dietary restrictions you may have*