



antipasti

house marinated olives · 4

pane e olio

albemarle baking co. baguette, tuscan olive oil, sea salt, black pepper · 3

spiedini di gamberi

pancetta-wrapped shrimp, baby arugula, roasted roma tomatoes, fresh mozzarella, aged balsamic · 13

carciofo

fried roman artichokes, whipped goat cheese aioli · 10

cozze ai ferri e pane

skillet roasted mussels, garlic butter, parsley, baguette · 12

trio di bruschetta

a seasonal selection of three different crostini · 10

burrata (for 2)

burrata, arugula pesto, sundried tomatoes, crostini · 18

antipasti misti (for 2)

selection of artisanal cheeses & cured meats, olives, grilled artichokes, roasted garlic, pickled sweet peppers · 20

zuppe e insalate

zuppa del giorno

ask your server about the soup of the day

insalata verde

local bibb lettuce, meyer lemon vinaigrette, crispy garlic bread, grana padano · 11

insalata di speck e fava

speck, buffalo mozzarella, fava beans, english peas, shaved asparagus, pea tendrils, and lemon olive oil · 14

insalata barbabietole

roasted beets, pistachio-crusted goat cheese, watercress, lemon-thyme vinaigrette · 11

a 20% service charge is applied to all checks

**this enables us to pay all our employees a living wage
any additional amount left for exceptional service goes
directly to service staff**

**to help preserve the integrity of the food & the sanity of the
kitchen; please, no substitutions or modifications except in the
case of dietary restrictions**

*we proudly work with the following producers to provide the
best local ingredients possible:*

**our backyard garden · double h farms · bellair farm ·
albemarle baking company · twin row · manakintowne ·
simmons heritage farm · autumn olive farm ·
sam rust seafood · forrest green farm**

we use chemical-free scallops, shrimp, all-natural pork and
poultry, and organic la frieda beef

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

paste

bucatini all'amatriciana

house made pasta, san marzano tomato marinara, calabrian chili oil, red onion, pancetta, grana padano · 24

pappardelle bolognese

house made pasta, beef and pork bolognese sauce, grana padano, basil · 25

ricotta gnocchi 'fatto a mano'

guanciale, kale pistou, calabrian chili oil, garlic, pecorino · 25

garganelli primavera

spring onion, english peas, asparagus, lemon oil, cream, soave, pea tendrils, pecorino tartufo · 24

capellini frutti di mare "fra diavolo"

shrimp, scallops, mussels, calabrian chili oil, san marzano tomatoes, garlic, oregano · 26

linguine alla carbonara

house made pasta, house made sausage, pancetta, egg, onion, pecorino romano, black pepper · 24

capellini gamberi "raucchi"

sautéed shrimp, tomatoes, capers, soave, lemon, garlic, gorgonzola fonduta · 25

entrata

melanzane alla parmigiana

breaded eggplant, san marzano tomatoes, ricotta, fresh mozzarella, and basil · 23

capesante ai ferri

pan-roasted sea scallops, beet-leek risotto, white truffle oil, basil · 28

halibut pan scottato

pan-seared east coast halibut, anson mills 'farrotto verde', broccoli nage, lemon olive oil · 27

cotoletta di maiale alla milanese

breaded 'double h farm' pork, baby arugula, roasted roma tomatoes, capers, grilled meyer lemon · 26

bistecca alla griglia

grilled 'la frieda' hanger steak, cipollini in agrodolce, mountain gorgonzola, rosemary-potato cake · 32

contorni

finocchio arrosto con aranci

roasted fennel, oranges, basil · 8

cavolfiore caramellato

caramelized cauliflower, garlic-anchovy butter · 8

torta di patate

potato cake, rosemary, sea salt · 8

funghi pan tostado

roasted mushrooms, brown butter, salsa verde · 8