



Little Things

- ARTICHOKES ALLA ROMANA 8
- WOOD-FIRED SWEET PEPPERS 7
- FRIED SQUID & LEMON 12
- ZUCCHINI FRITTI 7

Bruschetta

- PANCETTA, ARTICHOKE & WALNUT 9
- STRACCIATELLA CHEESE & OLIVE OIL 8
- AVOCADO & PISTACHIO 9
- RICOTTA & HONEY 8



Salads, Small Plates, & Such

- ITALIAN CHOPPED SALAD 14
salami, chickpeas, provolone, red onion, and more
- VITELLO TONNATO* 13
traditional dish of thinly shaved veal with tuna sauce
- SORT-OF SPICY CAESAR SALAD 15
dressed in a calabrian chili and anchovy dressing
- A BEAUTIFUL LETTUCE SALAD 16
piled high with a mix of lettuces, peas and prosciutto
- WARM SHRIMP & RADICCHIO SALAD 14
tossed with salsa verde, almonds, escarole, and apples
- ROASTED MUSHROOMS & FARRO 14
in the style of risotto with leeks and parmigiano
- TUNA & FIELD PEA SALAD 13
red onion, serrano, herbs, and a big jug of olive oil
- PROSCIUTTO & MELON 15
shaved prosciutto di parma with fresh canteloupe

Pasta



FETTUCINE
house made egg pasta,
heritage pork bolognese
and parmigiano reggiano
25



FUSILLI 'FRA DIAVOLO'
spiral cut pasta in a spicy
tomato and lobster sauce
31



LINGUINE
nc lump blue crab, lemon,
butter, and peas
29



BUCATINI
prepared carbonara style
with pancetta, grated
pecorino cheese, egg yolk
and ground black pepper
22



<p>GRILLED WHOLE FISH served with a fennel salad; with extra virgin olive oil and lemon 32</p>	<p>CHICKEN CACCIATORE braised half chicken served 'hunter-style' with saffron arborio rice 29</p>	<p>STEAK FLORENTINE* cooked in our wood burning oven with crispy fried rosemary and roasted vegetables 88 (2 PPL)</p>	<p>SHRIMP & SAUSAGE local shrimp and house made sausage with braised vegetables, served over anson mills polenta 30</p>
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Pizza

- STRETCH ARMSTRONG** 21
a red sauce pie topped with cool, freshly made
stracciatella cheese, basil, and extra virgin olive oil
- THE WHITE PIE** 19
fontina, asiago, provolone, mozzarella, parm,
ricotta, robiola, oregano and garlic aioli
- MR. WALLY** 21
a vodka sauce base is topped with sliced salami,
onion, hen-of-the-woods mushrooms, mozzarella,
pickled fresno peppers, and oregano
- CLAMTASTIC** 21
chopped and whole clams fired with mozzarella
and topped with tarragon, parsley, and garlic aioli
- PROSCIUTTO PARTY** 21
our house red sauce is topped with hand-pulled
mozzarella, blanketed in prosciutto di parma, and
finished with pecorino romano
- SEASONAL PIZZA PIE** Mkt.
a rotating pizza featuring local produce - a
showcase for what tastes great today

Pl Bordo!

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please no substitutions.
Cash, American Express, Visa/Mastercard, Discover
No checks, and no smoking in restaurant.