

Little Things

WOOD-FIRED EGGPLANT pistachio pesto	10	STRACCIATELLA & OLIVE OIL BRUSCHETTA	9
FRIED SQUID & SHRIMP	15	RICOTTA & HONEY BRUSCHETTA	8
ZUCCHINI FRITTI	8	WOOD-FIRED SWEET PEPPERS	13

*Salads, Small Plates, & Such*

SPICY TUNA CRUDO*	19	SORT-OF SPICY CAESAR SALAD*	15
calabrian chile vinaigrette, crispy rosemary, pine nuts		dressed in a calabrian chili and anchovy dressing	
WAGYU BEEF CARPACCIO*	18	A BEAUTIFUL LETTUCE SALAD	16
cipriani sauce, walnut, cress, parmigiano		piled high with a mix of lettuces, peas and prosciutto	
PROSCIUTTO & BURRATA	21	SPRING VEGETABLE 'RISOTTO'	14
prosciutto di parma, buffalo burrata, and peperonata		anson mills farro piccolo, brodo, parmesan	



CHILLED LOBSTER & CAVIAR
citrus vinaigrette, crema, white sturgeon roe,
poached lobster tail
28

Pasta**MAFALDE**

long ribbon shaped
pasta with heritage
pork & veal bolognese,
and parmigiano reggiano
26

**LINGUINI**

'FRUTTI DI MARE'
squid ink linguine with
fresh squid, lobster,
mussels, and shrimp, in
a white wine and tomato
sauce
36

**PACCHERI**

large tube shaped
pasta with a hearty
duck ragu &
parmigiano
29

**BUCATINI**

'CACIO E PEPE'
our take on a classic
roman pasta with 3
cheeses, butter, and
cracked pink & black
peppercorns
21



RADIATORE 'VERDE'
short-cut herb pasta
with roasted mushrooms
and four cheeses in a
light cream sauce
25

GRILLED BRONZINI

two crispy skin fillets served
with a fennel salad; with
extra virgin olive oil
and lemon
34

STEAK FLORENTINE*

cooked in our wood
burning oven with crispy
fried rosemary and
roasted vegetables
90 (2+ PPL)

CHICKEN CACCIATORE

braised half chicken
served 'hunter-style' with
saffron arborio rice
29

VEAL MILANESE

12oz bone-in crispy veal
chop with pomodoro,
arugula, and ricotta salata
38

Pizza

STRETCH ARMSTRONG 22
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

PROSCIUTTO PARTY 21
our house red sauce is topped with hand-pulled
mozzarella, blanketed in prosciutto di parma, and
finished with pecorino romano

VINNY VONGOLE 20
our ricotta base with thinly shaved pancetta,
clams, roasted garlic, oregano, and lemon

MRS. MELFI'S PIE 21
our house red sauce is topped with hand-pulled
mozzarella, italian sausage, broccoli rabe, green
onion, and parmigiano

Al Bordo!