MEZZE

BLACK TRUFFLE RISOTTO arborio black truffle wild mushrooms crispy garlic	19
CALAMARI FRITTI pepperoncini capicola aioli lemon	16
CAESAR SALAD romaine crispy parmesan garlic crouton	14
SPECK + STRACCIATELLA marinated tomatoes pickled peppers grilled sourdough whole grain mustard	24
BURRATA pesto candied pecans frisée balsamic vinaigrette foccacia	18
MEATBALL wagyu pork veal tomato sauce lemon ricotta	26
CAVOLETTI CARMALETTI fried brussel sprouts agro dolce stracciatella	18
BAKED GNOCCHI cacio e pepe cream cheese blend grana padana	17
ZUPPA DI FUNGI mushroom bisque wild mushrooms cream crispy garlic	15

SOTTOTERRA RISTORANTE

12-INCH STONE OVEN PIZZA

MARGHERITA tomato sauce mozzarella basil evoo	1
SPICY SPECK speck hot honey cheese blend pomodoro	2
PEPPERONI cheese blend oregano pomodoro evoo	2
PESCA SALATA stracciatella pickled peach prosciutto balsamic	2

Luke Clements, Restaurant Chef

ENTRÉE		PASTA	
SCALLOP saffron risotto nduja kale brown butter balsamic crispy garlic	50	WAGYU RAGU american wagyu san marzano tomato cabernet fine herbs cream aged grana padano	42
VENISON OSSO BUCCO creamy polenta honey butter carrots red wine demi-glace	55	PAPPARDELLE ALLA VODKA sundried tomatoes asparagus spinach basil	28
SWORDFISH gnocchi pesto agro dolce brussel sprouts tomato lemon ricotta	45	SALSICCIA FUSILLI spicy sausage artichoke sundried tomato grana padano	32
CHICKEN SALTIMBOCCA stuffed chicken sweet purè di patate sage brown butter balsamic	36	SHRIMP FRA DIAVOLO shrimp fresno confit sauce fettucine	41
LAMB CHOP grilled lamb creamy polenta broccolini balsamic crispy garlic	40	SPINACH LASAGNA american wagyu lemon ricotta spiced pistachio	40
VEAL PARM 14 oz veal chop pomadoro cheese blend basil spaghetti	62		

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