

## Antipasti

### Gnocchi alla Romana | Roman Style Gnocchi Fondue

VG | fluffy semolina gnocchi, fresh black truffle, organic butter, parmigiano-reggiano 16

### Polpo alla Griglia | Grilled Octopus

grilled mediterranean octopus with lemongrass puree 20

### Polpettine | Meatballs

veal and pork meatballs braised in tomato sauce 12

### Charcuterie / Affettato di Salami Assorted Italian Salami

chef's choice, ask server for details 18

### Calamari Fritti | Fried Calamari

crispy fried calamari served with a spicy tomato sauce 15

### Cozze in Brodo | Steamed Mussels

black mussels in tomato broth 19

### Melanzane alla Parmigiana Eggplant Parmigiana

VG | traditional eggplant parmigiana, organic eggplant, 24-month aged parmigiana, fresh mozzarella 13

### Carpaccio di Manzo | Beef Carpaccio

venetian-style raw beef tenderloin, housemade aioli, olives, capers, meyer

## Insalata

### Carciofi alla Romana

#### Artichoke Salad

V | cured artichokes, extra virgin olive oil, parsley, lemon, sliced tomato 19

### Insalata di Rucola, Uvetta & Gorgonzola | Arugula Salad

VG | baby arugula, organic grapes, italian blue cheese with a blue cheese dressing 13

### Siciliana | Fennel & Orange Salad

V | crunchy sliced fennel, olives, orange, red onions, lemon 12

### Cavolo Nero | Tuscan Black Kale Salad

VG | tuscan black kale tossed with sliced red apple, pistachio, radish, and lemon vinaigrette, served with shaved parmesan 15

### Tricolore | Tricolor Salad

VG | mixed green salad tossed with cherry tomatoes in a balsamic dressing, served with shaved parmesan 12

### Insalata Caprese | Caprese Salad

VG | organic heirloom tomatoes, buffalo mozzarella, campania basil, balsamic, olive oil 15

### Insalata di Pere e Burrata

#### Asian Pear and Burrata Salad

VG | white-wine-poached asian pear, balsamic reduction, imported pugliese burrata 13

### Cesare | Caesar Salad

romaine hearts tossed with home baked croutons, white anchovy, parmigiano-reggiano, and classic caesar dressing 13

### Insalata Tritata | Chopped Salad

chopped romaine hearts, garbanzo beans, cherry tomatoes, cucumber, and pistachio mortadella with red wine vinegar and shaved parmigiano-reggiano 14

## Primi

### Linguini con Vongole

#### Linguini with Clams

homemade linguini pasta, tossed with manila clams, white wine, extra virgin olive oil, garlic, and chili flakes 25

### Bucatini alla Gricia

housemade bucatini, guanciale, pecorino romano, cracked pepper, extra virgin olive oil 28

### Picci Toscani con Tartufo Nero

homemade rustic spaghettoni tossed with a traditional salsa umbra, sausage, and a touch of cream, scented with fresh, shaved black truffles *Market Price*

### Orecchiette con Salsiccia e Broccolini | Orecchiette with Sausage and Broccolini

Primo's orecchiette with homemade sausage, organic broccolini, white wine, garlic, sicilian chili, pecorino romano 24

### Penne alla Norma

VG | penne pasta tossed with eggplant, onions, and spicy tomato sauce, served with ricotta cheese on top 19

### Primo Lasagne

italian homemade lasagne sheets, veal and pork ragu, béchamel sauce, and parmigiano-reggiano, baked in a wood-fired oven 21

### Ravioli di Primo

VG | homemade ravioli with ricotta cheese and broccolini, tossed with oven-baked cherry tomatoes 23

### Pappardelle con Cinghiale

homemade pappardelle tossed with a wild boar ragu sauce 24

### Testaroli con Pesto

V | traditional pasta made using an ancient technique & cast iron pan, tossed with pesto sauce 21

### Risotto – Chef's Choice

ask server for details *Market Price*

### Tagliatelle alla Bolognese

traditional bolognese sauce made with veal and pork, tossed with house tagliatelle pasta 20

## Pizza

### Margherita

VG | classic tomato sauce, basil, and mozzarella 16

### Capricciosa

artichokes, mushrooms, and prosciutto 19

### Pizza al Tartufo Nero

VG | mozzarella pizza with shaved black truffles (no sauce) 32

### Arrabbiata

spicy sopressata calabrese, peperoncino, fresh mozzarella 18

## Secondi

### Pollo alla Parmigiana Chicken Parmesan

lightly pounded chicken breast, breaded and fried, served with broccolini and potatoes 27

### Pollo al Mattone | Mary's Chicken

pan-seared half deboned chicken served with mixed vegetables and potatoes, finished with caper sauce 28

### Filetto di Manzo | Filet Mignon

pan-seared beef tenderloin served with baby carrots and yukon potato puree, finished with green peppercorn sauce 39

### Ossobuco di Agnello Braised Lamb Shank

slow oven-braised lamb shank served with rich, creamy polenta and asparagus 34

### Saltimbocca di Vitello Veal Scaloppini

veal scaloppini, sliced prosciutto, fresh sage, broccolini, white wine sauce, and polenta 39

### Salmone in Crosta di Pistacchio Salmon with Pistachio Crust

crispy skin salmon crusted with pistachio, served with broccolini and potatoes 34

### Branzino con Carciofi

#### Whole Mediterranean Sea Bass

whole baked mediterranean sea bass with artichokes and escarole 41

### Braciola di Maiale Tomahawk Tomahawk Pork Chop

herb-roasted potato, heirloom tomatoes, balsamic reduction 38

VG | VEGETARIAN  
V | VEGAN

## Italian Red

	Gl	Btl
Barbera d'Alba   <b>Musso</b> , Piemonte	14	54
Bordeaux Blend   <b>Le Macchiole Bolgheri Rosso</b> , Toscana	22	86
Chianti   <b>Querceto</b> , Toscana	10	38
Chianti Classico   Antinori " <b>Peppoli</b> ," Toscana	15	68
Chianti Riserva   <b>Nozzole</b> , Toscana	15	58
Dolcetto d'Alba   Domenico Clerico " <b>Visadi</b> ," Piemonte	14	54
Nebbiolo   <b>Prunotto</b> , Langhe, Piemonte	16	62
Nero d'Avola   <b>Cusamano</b> , Sicilia	11	42
Pinot Noir   <b>Tenuta Mazzolino</b> , Oltrepo Pavese, Lombardia	13	50
Primitivo   <b>Castello Monaci</b> , Puglia	12	46
Rosso di Montepulciano   <b>Rosso</b> , Contucci, Toscana	12	46
Super Tuscan   <b>Colle Massari</b> , Toscana	20	78
Aglianico Riserva   Mastroberardino " <b>Radici</b> ," Taurasi	114	
Amarone della Valpolicella   <b>Tedeschi</b> , Veneto	130	
Barbaresco   <b>Gaja</b> , Piemonte	610	
Barolo   <b>Ceretto</b> , Piemonte	136	
Barolo   <b>Damilano "Cannubi"</b> , Piemonte	179	
Barolo   <b>Pio Cesare</b> , Piemonte	135	
Barolo   Cascina Adelaide " <b>Classico</b> ," Piemonte	82	
Brunello di Montalcino   <b>Col D'orcia</b> , Toscana	120	
Brunello di Montalcino   <b>Il Poggione</b> , Toscana	150	
Cabernet Sauvignon   <b>Missoni</b> , Sicilia	69	
Chianti Classico Riserva   <b>Terrabianca "Croce"</b> , Toscana	87	
Merlot   <b>Valentino</b> , Sicilia	69	
Nobile di Montepulciano   <b>Contucci "Riserva"</b> , Toscana	90	
Red Blend   <b>Gaja, Ca'Marcanda "Promis"</b> , Piemonte	193	
Super Tuscan   <b>Le Sughere di Frassinello</b> , Toscana	98	
Super Tuscan   <b>Ornellaia 'Le Serre Nuove' 2017</b> , Bolgheri	150	
Super Tuscan   <b>Ornellaia 2017</b> , Bolgheri	350	
Super Tuscan   <b>Antinori "Tiganello"</b> , Toscana	195	

## American Red

	Gl	Btl
Cabernet Sauvignon   AVE <b>Bobby's Vineyard 2015</b> , Napa Valley	20	58
Cabernet Sauvignon   <b>Cline</b> , Sonoma	12	46
Cabernet Sauvignon   <b>Daou Vineyards</b> , Paso Robles	15	58
Pinot Noir   <b>Babcock</b> , Santa Rita Hills	19	74
Pinot Noir   <b>Vinum</b> , Monterey	11	42
Proprietary Red   <b>Bellacosa</b> , Napa Valley	22	79
Red Blend   <b>Conundrum</b> , California	13	50
Bordeaux Blend   <b>Aaron Pott "Space and Time"</b> , Mt. Vedeer	225	
Bordeaux Blend   <b>Daou Vineyards "Soul of a Lion"</b> , Paso Robles	395	
Bordeaux Blend   <b>Joseph Phelps 2016</b> , Insignia Red, Napa	390	
Cabernet Sauvignon   Chateau Montelena " <b>Estate</b> ," Napa	297	
Cabernet Sauvignon   <b>Darioush "Caravan"</b> , Napa	120	
Cabernet Sauvignon   <b>Opus One 2016</b> , Napa	340	
Cabernet Sauvignon   <b>Pride</b> , Napa	150	
Proprietary Red   <b>Quintessa 2011</b> , Rutherford	260	

After Dinner By the glass

Porto   Fonseca " <b>Bin27</b> " Vintage Character	10
Porto   <b>Taylor's Special Tawny</b>	10
Porto   <b>Quinta do Noval</b>	12
Porto   <b>Taylor Fladgate 10/20 yr</b>	14/18
Limoncello   <b>Arvero</b> , Campania, IT	12

## Italian White

	Gl	Btl
Chardonnay   <b>Bramito</b> , Umbria	17	66
Falanghina   <b>Feudi</b> , Campania	16	62
Gavi di Gavi   <b>La Scolca</b> , Piemonte	13	50
Gewürtztraminer   <b>Hofstatter</b> , Trentino Alto-Adige	12	48
Bianco Toscano   <b>Villa Antinori Bianco</b> , Toscana	14	54
Pinot Grigio   <b>Masi Masiatico</b> , Veneto	10	38
Vermentino   Argiolas " <b>Costamolino</b> ," Sardegna	13	50
Verdicchio di Matelica   <b>Capostrano</b> , Marche	10	38
Fiano di Avellino   Mastroberardino " <b>Radici</b> ," Campania	78	
Greco di Tufo   Mastroberardino " <b>Nova Serra</b> ," Campania	82	
Pinot Grigio   <b>Abbazia Di Novacella</b> , Alto Adige	58	

## American White

	Gl	Btl
Chardonnay   <b>Frank Family Vineyard</b> , Napa	21	82
Chardonnay   <b>Lafond</b> , Santa Rita Hills	15	58
Chardonnay   <b>Patz &amp; Hall</b> , Sonoma Coast	18	70
Chardonnay   <b>Spellbound</b> , California	10	38
Sauvignon Blanc   <b>Chasing Venus</b> , Marlborough, NZ	12	46
Chardonnay   <b>Cakebread</b> , Napa Valley	110	
Chardonnay   <b>Chateau Montelena</b> , Napa	130	
Chardonnay   <b>Cuvaison "Estate"</b> , Carneros	60	
Chardonnay   <b>Kistler Les Noisetiers</b> , Sonoma	140	

## Rosé

	Gl	Btl
Rosato   <b>Santa Cristina Cipresseto</b> , Toscana	10	38
Rosé   <b>Espirit Gassier</b> , Côtes de Provence, FR	13	50

## Champagne &amp; Sparkling

	Gl	Btl
Sparkling   <b>Ferrari Brut</b> , Trento, IT	18	75
Prosecco   <b>Tenuta Polvaro</b> , Veneto, IT	12	46
Moscato d'Asti   <b>Michele Chiarlo</b> , Piemonte, IT	11	42
Lambrusco   <b>Tenuta Pederzana</b> , Emilia-Romagna	38	
Franciacorta Cuvée   <b>Ca' del Bosco</b> , Lombardia	120	
Champagne   <b>Dom Perignon 2006</b> , FR	380	
Champagne   <b>Veuve Cliquot (Yellow Label)</b> , FR	140	

## Birra Draft

Lager   <b>Birra Morretti</b>	8
Witbier   <b>Blue Moon</b>	8
Pilsner   <b>Stella Artois</b>	8
IPA   <b>Angel City</b>	9
Blonde Ale   <b>Firestone 805</b>	9
Pale Ale   <b>Sierra Nevada</b>	9

## Bottiglia di Birra

American Lager   <b>Bud Light</b>	6
Mexican Pilsner   <b>Pacifico</b>	6
Non-Alcoholic   <b>Bitburger</b>	7
Irish Stout   <b>Guinness</b>	8
Golden Ale   <b>Chimay White</b>	12

\* Vintage may vary depending on availability

\* CORKAGE is \$25 per 750ml bottle | 2 bottle maximum on bottles that we do not carry on our wine list.