



CIMA ENOTECA

ANTIPASTI

Small
Plates

| | | | |
|---|----------|---|----|
| Bread + Olives | 6 | Wagyu Beef & Pork Meatballs | 12 |
| Freshly baked house-made foccacia, olive oil and balsamic, cerignola and bariole | | Parmigiano reggiano, house-made foccacia | |
| Beef Carpaccio | 11 | Polpo alla Griglia | 12 |
| Grainy mustard, pickled red onion, caper berries, aged piave, sourdough crisp, arugula | | Grilled octopus, fried chickpea, rosemary, sundried tomato pesto | |
| Strozza Fritti | 5 /piece | Burrata | 12 |
| Fried cheese-filled white truffle pasta balls served with salsa di pomodoro and parmigiano reggiano | | Roasted acorn squash, mustard greens, candied pumpkin seeds, pomegranate | |
| Calamari Fritti | 12 | Artichoke Fritti | 9 |
| Romesco sauce, basil oil, lemon | | Peperoncino aioli, lemon | |
| | | Calamari alla Griglia | 8 |
| | | Grilled marinated squid, brown butter bagna cauda, 'nduja bread crumb, cherry tomatoes, seasonal greens | |

SALUMI + FORMAGGIO

See our Speciali card for today's meat and cheese selections.
Served with bread and house-made preserves.

Your Choice:

Chef's Choice

2 Items

12

2 people / 4 Items

24

4 Items

24

4 people / 6 Items

36

6 Items

36

INSALATA

| | | | |
|--|----|--|----|
| Verde | 13 | Arugula & Black Kale | 14 |
| Butter gem lettuce, shaved vegetables, shallot vinaigrette | | Gorgonzola vinaigrette, pickled mushrooms, rosemary focaccia croutons | |
| Yellow Beet & Burrata | 16 | Cannellini & Garbanzo Beans | 13 |
| Toasted walnuts, beet greens, aged balsamic | | Grilled radicchio, crispy pancetta, artichokes, lemon-dill vinaigrette | |
| | | + Add Seared Yellowfin Tuna | 12 |
| | | + Add Grilled 6oz Beef Flat Iron | 14 |
| | | + Add Prosciutto di Parma | 5 |

PASTA

All of our pastas are made fresh daily in-house.
Substitute any of our pastas for gluten free penne for \$1

| | | | |
|---|----|---|----|
| Spaghetti al Cacio e Pepe | 16 | Short-Rib Pappardelle | 21 |
| Butter, pink and black peppercorns, pecorino romano | | Barolo-braised beef short-rib ragu, pancetta, roasted garlic, ricotta salata, arugula | |
| Gnocchi al Tartufo | 32 | Linguine Pescatore | 30 |
| Porcini, portobello, cremini, and shiitake mushrooms, white truffle cream, chives, piave, black truffle | | Shrimp, clams, calamari, mussels, and a jumbo scallop, pepperoncini and salsa di pomodoro | |
| Rigatoni Salsiccia | 21 | Carrot Casarecce | 20 |
| House-made fennel sausage, rapini, pepperoncini, butter, parmigiano reggiano | | Roasted cauliflower, double smoked bacon, brussels sprouts, aged piave | |
| Tagliatelle e Pomodoro | 15 | | |
| Salsa di pomodoro, basil, extra-virgin olive oil, 30-month aged parmigiana reggiano | | | |

