







HOUSEMADE FOCACCIA 8

sundried tomato-fleur de sel butter

WHIPPED RICOTTA 12

calabrian honey, grilled sourdough

MARKET SALAD 14

black mission figs, whipped goat cheese, frisee, arugula, toasted almonds, granny smith apples, maple balsamic vinaigrette

FONTINA STUFFED MEATBALLS 14

san marzano sauce, grilled sourdough

CLAM TOAST 16

littleneck clams, cherry tomatoes, roasted garlic, lemon white wine, grilled sourdough

Market Board 27

assorted Italian meats & cheeses, truffle honey, caper berries, fresh fruit, toasted baguette

GRILLED CAESAR 13

romaine, roasted red peppers, house caesar dressing, shaved grana padano, crispy pancetta, torn baguette croutons *can be made vegetarian

GRILLED ARTICHOKE 13

parmesan, sea salt, lemon-herb crema

STEAMED PEI MUSSELS 19

spicy iltalian sausage, tomatoes, white wine, garlic, caramelized cipollini onions, grilled bread

CRISPY EGGPLANT STACKATINI 14

ricotta, pesto, white wine parmesan cream, chili oil

Secondi



house made spicy Italian sausage, spinach, parmesan, lemon white wine *can be made vegetarian

PYRAMID PASTA 28

lobster, shrimp, ricotta, asparagus, sundried tomatoes, lobster cream sauce

CHICKEN PARMESAN 25

house-made rigatoni, san marzano tomatoes, mozzarella

GNOCCHI ALLA VODKA 26

burratta, sautéed spinach, tomato cream, fresh basil

VEAL MILANESE 28

arugula, cherry tomatoes, balsamic, shaved parmesan, grilled lemon

LASAGNA BLANCA 26

ricotta, mozzarella, lump crab, spinach, parmesan cream *can be made vegetarian

MARKET FISH MP

paired with seasonal side, chef's daily selection

ROASTED PORK CACIO E PEPE 28

spaghetti, cipollini onions, crispy pancetta, shaved parmesan



SAUTÉED BROCCOLI RABE 9

lemon, garlic, chili flakes

CREAMY FONTINA POLENTA 10

mascarpone, parmesan, sage



MEDITERRANEAN OLIVES & ROASTED PEPPERS 9

castelvetrano, kalamata, olive oil, fresh herbs



