

Antipasti

SALUMI

CHEF'S SELECTION OF ARTISANAL
MEATS PAIRED WITH TRADITIONAL
ACCOMPANIMENTS...22
ADD ARTISANAL CHEESE...8

PIATTO DI FORMAGGI

SELECTION OF ARTISANAL CHEESES,
HOUSE ACCOMPANIMENTS...16

BRUSCHETTA

HOUSE PUCCIA BREAD
LOCAL TOMATOES, BABY ARUGULA
OLIVE OIL, WHIPPED FETA, BASIL...12

CAPRESE

MOZZARELLA, BASIL, HEIRLOOM
TOMATOES, SICILIAN OLIVE OIL,
AND BALSAMIC GLAZE...12

CHILLED CANTALOUPE AND PEACH ZUPPA

PROSCIUTTO CRISP
AGED BALSAMIC
TOASTED ALMONDS...10

STUFFED PEPPERS

SHISHITO PEPPERS, SWEET SAUSAGE
SAGE, PANCETTA, BASIL, PARMESAN
POMODORO...13

TRADITIONAL CAESAR SALAD

ANCHOVY, ROMAINE
PARMESAN CHEESE, CROUTONS
HOUSE DRESSING...9

ARUGULA SALAD

SHAVED PECORINO, ALMONDS
ROASTED PLUMS
RED WINE VINAIGRETTE...9

WARM ROASTED BEET

RADISH, CELERY, PANCETTA
ARUGULA, GOAT CHEESE
WARM BACON VINAIGRETTE...9

ROASTED ARTICHOKE

GARLIC DIP, PINE NUTS
SICILIAN OLIVE OIL
GRILLED BAGUETTE...13

MARINATED OLIVES

BLACK PEPPER CITRONETTE DRESSING
TOASTED PUMPKIN SEEDS
CHERRY PEPPERS...7

Neapolitan Pizza

MARGHERITA

MOZZARELLA , HEIRLOOM
TOMATOES, PARMESAN
PESTO...15

PROSCIUTTO AND PEAR

PROSCIUTTO, FETA, MOZZARELLA
ARUGULA, AGED BALSAMIC,
ROASTED GARLIC...16

CALABRIA

CALABRIAN CHILE, PARMESAN
MOZZARELLA, LOMO, SOPPRESSATA
FRESH BASIL...16

BIANCA

RICOTTA, PARMESAN
SPINACH, ROASTED GARLIC
SICILIAN OLIVE OIL...14

FUNGI

MOZZARELLA, MUSHROOM
RICOTTA, PARMESAN
FRESH BASIL...16

OUR SUPPLIERS

GROWFOOD CAROLINA AMBROSE FAMILY FARM BLACKBIRD FARM
BULLS BAY SALTWORKS GEECHIE BOY MILLS JOYCE FARMS



PRIMI

LINGUINE CON ALICI, CODE GAMBERI E FINOCCHIO

LOBSTER BROTH, FENNEL, LEMON ZEST
SUNDRIED TOMATO...27

FUNGI

MUSHROOM RAGOUT, FETTUCINNE...26

SICILIAN SUNDAY GRAVY

SLOW COOKED PORK, BEEF & VEAL
CASARECCE, RICOTTA...25

SPAGHETTI AND VEAL MEATBALLS

SLOW COOKED SAN MARZANO POMODORO
PARMESAN CHEESE...23

PACCHERI ALLA GRICIA

GUANCIALE, SICILIAN OLIVE OIL, PECORINO ROMANO...23

SPAGHETTI PUTTANESCA

BOQUERONES, SARDINES, CAPER BERRIES
CHERRY TOMATOES, CASTELVETRANO OLIVES...22

PIATTI

VITELLO

MARSALA...32 PICATTA...28

POLLO

MARSALA...26 PICATTA...24 PARMESAN...23

*SEARED SCALLOPS

SPRING SUCCOTASH, MEYER LEMON CREMA
CHERRYWOOD SMOKED BACON...36

*FAROE ISLAND SALMON

BALSAMIC GLAZED STRAWBERRIES
GOAT CHEESE SWEET POTATO PURÉE
SORGHUM ROASTED SUMMER SQUASH...29

*PESCE DEL GIORNO

FRESH LOCAL FISH, SEASONAL CHEF ACCOMPANIMENTS...36

TUSCAN BRAISED SHORT RIB

CHIANTI, NEW POTATOES, BABY CARROTS, GREEN BEANS
OYSTER MUSHROOM PAN SAUCE...31

CARNE

MEYER'S ALL NATURAL PRIME

*6OZ FILET...39

*8OZ FILET...47

*14OZ PRIME DELMONICO RIBEYE...52

* 18OZ VEAL TOMAHAWK...47

*24OZ COWBOY RIBEYE...72

SIDES AND ACCOMPANIMENTS:

SPINACH AGLIO E OLIO...6

SAUTÉED MUSHROOMS...8

ROASTED PROSCIUTTO BRUSSELS SPROUTS...7

TRUFFLE BUTTER...7

RED WINE DEMI...3

AU POIVRE...3