antipasti

EGGPLANT CAPONATA BRUSCHETTA 9 V/ vegan
BUFALA RICOTTA BRUSCHETTA 11 V
BAKED PECORINO almond honey 12 V
BUFALA MOZZARELLA marinated peaches 14 V GF
CRISPY CAULIFLOWER pecorino, salsa rosa 12 V
SWORDFISH MEATBALLS eggplant, pine nuts 12
SAL’S OLD SCHOOL MEATBALLS tomato potato 12

SALUMI MIXTO giardiniera, roasted vegetables, marinated olives 18 GF
SCALLOP CRUDO corn, white balsamic, chives 16 GF
BEEF CHEEK SALTIMBOCCA marsala, plums 14 GF

salads

MELON PANZANELLA ricotta salata 13 V
FARMER’S MARKET CHOPPED SALAD 13 V
CLASSIC CAESAR foccacia croutons 12
RED QUINOA baby kale, beets, feta 12 V GF
BABY GEM berries, almonds, goat cheese 12 V GF
JERSEY CORN & TOMATO herbs 14 GF V GF

add chicken 5 salmon 7

pasta

TONARELLI “cacio e pepe” 18 V
BUCATINI jalapeno, almond pesto 18 V
PACCHERI swordfish, eggplant fries, pinenuts 18
FETTUCCINE charred corn, scallion 18 V
RIGATONI BOLOGNESE 19
RICOTTA RAVIOLI tomato, basil 17 V

mains

PORK CHOP PARMIGIANA 26
LEMON CHICKEN wilted escarole 24 GF
SEARED SCALLOPS fregola, charred corn salad 28
WHOLE ROASTED BRANZINO olives, tomatoes 30 GF
NY STRIP cippolini onions, arugula, vincotto 34 GF
PORCINI RUBBED LAMB CHOPS cucumber white bean salad 34 GF

sides

CRISPY POTATOES rosemary 6 V
CRISPY BRUSSELS SPROUTS lemon 9 V
CHARRED SEASONAL VEGETABLES 9 GF V/ vegan
SAUTEED ESCAROLE 8 GF V/ vegan

\[ = \text{Vegetarian} \quad \text{Vegan} = \text{Vegan} \quad \text{GF} = \text{Gluten Free} \quad \text{HOUSE-BAKED breads} \quad \text{HAND-ROLLED pastas} \quad \text{LOCALLY SOURCED ingredients} \]

Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.