FOR THE TABLE

Broiled Oysters (6) n' duja butter | pickled lemon | chives | 22
Polpette | 3 meatballs | tomato sugo | basil |17
Prosciutto di Parma | aged 12 months | castelvetrano olives | evoo | 20
Rosemary Focaccia | 8 | add tuscan white bean dip +6

ANTIPASTI

Poached Shrimp | sweet pepper agrodolce | radish | grapes | lemon olive oil | 17

Burrata | frisèe | oranges | castelvetrano olives | golden raisin vinaigrette | toasted focaccia | 20

Beef Carpaccio* | classic tonnato sauce | crispy capers | parmesan | 21

Insalata al Limone | arugula | radicchio | pecorino | lemon vinaigrette | 15

Gem Caesar | gem lettuce | parmesan | lemon | olive oil | 15

Calamari Fritti | parmesan | calabrian chili aioli | 17

Crispy Zucchini | parmesan | lemon aioli 15

PIZZE

Margherita | pomodoro | mozzarella | basil | 18

Sausage Ricotta | spicy sausage | ricotta | pomodoro | castelvetrano olives | 21

Prosciutto & Burrata* | burrata | prosciutto | olive oil | garlic | arugula | 23

GLUTEN FREE CRUST AVAILABLE +5

Our pizzas are crafted in a separate open kitchen and served as soon as they're ready to ensure they arrive warm and at their best. They may be delivered separately from other menu items.

*Consuming raw or undercooked foods may increase the risk of food-borne illness.

HOUSE MADE FRESH PASTA

Bucatini alla Amatriciana | san marzano tomato | pecorino | guanciale | king tide basil | chilies | 28

Summer Truffle Cacio e Pepe | pecorino | black pepper | preserved umbrian truffles | 32

Ricotta Cavatelli | butternut squash | sage brown butter | oyster mushrooms | parmesan | 30

Lobster Spaghettoni Neri | poached lobster | calabrian chili butter | orange | garlic bread crumb | 41

Rigatoni al Ragu | braised pork ragu | parmesan | basil | 28

Bolognese Tagliatelle | beef bolognese | basil | parmesan | whipped ricotta | 29

gluten-free penne may be substituted

ENTREES

Market Fish | local catch | chef's preparation of the day | 45

Chicken Parmesan | tomato sugo | bucatini | mozzarella | basil | parmesan | 36

Veal Tenderloin Piccata | lemon | capers | broccolini | 48

Pollo al Mattone | crispy skin chicken | roasted carrot romesco | fennel | radicchio | 12 year balsamic | 36

New York Strip Steak* | 10oz | confit pearl onions | oyster mushrooms | romanesco | red wine jus | 56

8oz Beef Burger* | taleggio cheese | crispy speck | arugula | barolo aioli | served with broccolini | 28

SIDES

Garlic Broccolini | 9 **Rosemary Roasted Potatoes | 9**
Gorgonzola Creamed Kale | 10

Local Farms & Purveyors

King Tide Farms | Raven Farms | Cudaco Seafood | Crosby's Seafood | Rosebank Farm
Anson Mills | When Pigs Fly Produce | GrowFood Carolina

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20 % gratuity will be added to parties of 6 or more.

WEDNESDAYS
FAMILY PASTA NIGHT

~ALL PASTA MADE FRESH IN-HOUSE~

Served Family Style

Includes:

Rosemary Focaccia & Gem Caesar

Rigatoni al Ragu | braised pork ragu | parmesan | basil

Amatriciana | guanciale | san marzano tomato | calabrian chili | basil | bucatini

Tagliatelle | chicken | alfredo | parmesan

29 per adult & 16 per child ten & under
No substitutes. Gluten free available +5

DOLCI

Tiramisu | 14
lady fingers | marscapone | espresso | chocolate

Chocolate Torte | 12
flourless chocolate cake | madagascan vanilla bean gelato

Affogato | 10
espresso over vanilla bean gelato

Vanilla Honey Panna Cotta | 13
toasted pistachios | fig red wine compote

Gelato | 8
choice of: strawberry | vanilla | pecan maple | espresso | pistachio | birthday cake | raspberry sorbet

Drunken Affogato
espresso over vanilla bean gelato
+ your choice of digestif