

ANTIPASTI

Cozze	14 GF
Mussels, Pancetta, Bok Choy, Curry Cream Broth, Pomme Frites	
Calamari Famosi	15
Infamous Fried Calamari, Tossed in a Jalapeno Honey Citrus Butter	
Midollo Osseo	16
Baked Bone Marrow, Bacon Marmalade, Shaved Parmesan, Sautéed Shallots, Warm Pickled Beech Mushrooms	
Polpettine di Agnello	14
"2018 Taste of Charlotte Award Winning" Lamb Meatballs, Parmesan Fondue, Toasted Bread Crumbs, Pine Nuts	
Sweet Potato Gnocchi	11
Duck Confit, Gorgonzola Aurora Sauce, Crispy Kale	
Polpo Affogato	13
Braised Baby Octopus, Cherry Tomato Sugo, Grilled Garlic Focaccia	
Fagottini	14
"2019 Taste of Charlotte Award Winning" Stuffed Crepe Purses with Main Lobster and Mascarpone, Baked with Vodka Sauce, Parmesan Cheese	
Eggplant Rollatini	14 V
Baked Egg Battered Eggplant Rolled with Ricotta, Spinach, Pomodoro Sauce, Parmesan Cheese	

INSALATA

Lola Rossa	8 V GF
Lola Rossa Lettuce, Roasted Beets, Pickled Red Onion, Siano Stracciatella Cheese, EVOO, Fresh Herbs, Toasted Almonds	
Insalata della Casa	7 V GF
House Mix Greens, Tomato, Cucumber, Red Onion, Apple, Candied Pecans, Balsamic Vinaigrette	
Insalata Finocchi e Arance	9 GF
Fennel, Arugula, Baby Lettuce, Radish, Orange Supreme, Fried Chick Peas, Creamy Italian	
Insalata Romana	9
Romaine, Croutons, Caesar Dressing, Baked Parmesan Crisp, Anchovies	
ADD TO ANY SALAD: Chicken 4 / Salmon* 6 / Shrimp 7	

<u>ZUPPE</u>	<u>CHARCUTERIE</u>
Butternut	Ask Your Server about Today's Offerings. Presented with House-Made Crackers and Jams.
24	
Zuppe Del Giorno	
8 GF	
Pork Belly, Candied Pecan, Dehydrated Apple, EVOO	
7	

V= Vegetarian GF= Gluten Free

Ask Your Server, Some Dishes Can Be Made Vegetarian

20% gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. For guests with food allergies or specific dietary requirements, please ask your server.

PANINI

Choice of Housemade Chips, French Fries or Fruit

Messy Burger*	15
CAB, Lettuce, Tomato, Bacon Jam, Jalapeno, Mozzarella, Fried Egg, Onion Rings	
Traditional Burger*	14
CAB, Cheddar, Lettuce, Tomato, Red Onion, Pickles	
The Impossible Veggie Burger Wrap	13 V
Impossible Burger, Hummus Spread, Crumbled Feta, Lettuce, Tomato, Grilled Vegetables	

PRIMI

All Pastas are Made Fresh in House. Ask Your Server for Gluten Free Pasta Options.

Lasagna All' Amatriciana	16
Baked Homemade Spinach Lasagna, Sugo All' Amatriciana, Bechamel, Parmesan Cheese, Mamma Rosa Mozzarella di Buffalo	
Rigatoni Alle Noci	9/16
Rigatoni Pasta, Sweet Sausage, Broccoli Cream Sauce, Toasted Walnuts	
Fettucine Rosse	11/22
Red Fettucine Pasta, Clams, Butternut Squash, Garlic Butter White Wine Sauce	
Pappardelle	10/17
House-Made Nutmeg and Black Pepper Flavored Pappardelle, Grass Fed Bolognese, Truffle Oil, Siano Ricotta	
Casarecce	8/15
Casarecce, Caramelized Onion, Ground Wild Boar, Cacio, Black Pepper, Egg Yolk Cream Sauce	

SECONDI

Brasato D' Agnello	32
Braised Lamb Shank, Chestnut Polenta, Roasted Purple Cauliflower Romanesco, Gremolata Herbs	
Trota	22 GF
Foil Baked NC Trout Stuffed with Lemon Fresh Herbs, Cherry Tomato, Boiled Potatoes, Green Beans	
Scarpariello	21 GF
Pan Seared Springer Farm Roasted Chicken with Sausage, Shishito Peppers, Caramelized Onion, Fingerling Potatoes, White Wine Rosemary Sauce	
Braised Elk Short Ribs	35
Slow Braised Elk Short Ribs, Grits Croutons, Baby Carrots, Braising Liquid	
Bistecca*	39
CAB Cow Girl Bone-in Rib Eye Steak, Topped with Cambozola Bleu Cheese, Spinach, Urban Farm King Mushrooms, Pasta Timbale, Barolo Red Wine Demi	
Anatra*	26 GF
Seared Duck Breast, Silk Cannelini Beans Purée, Charred Pears, Asparagus, Molasses Emulsion	
Maiale*	25
Bone-in Niman Ranch Tomahawk Pork Chop, Apple Risotto, Sautéed Cabbage, Grappa Pan Sauce	
Salmone in Padella*	23
Pan Seared Salmon, Saffron Couscous, Ratatouille, Caviar Buerre Blanc	

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