

antipasti

EGGPLANT CAPONATA BRUSCHETTA **10** *Vegan*

SHEEP'S MILK RICOTTA BRUSCHETTA **10** ✓

BUFALA MOZZARELLA apples, almond honey **14** ✓ *GF*

FRIED MOZZARELLA fra diavolo **10** ✓

CRISPY CAULIFLOWER pecorino, salsa rosa **12** ✓

GRILLED OCTOPUS green harissa **16** *GF*

SALUMI BOARD soppressata, chorizo, coppa, arugula, roasted peppers, marinated tomatoes, cerignola olives **18** *GF*

SPINACH RICOTTA "MEATBALLS" braised tomatoes **12** ✓

SAL'S OLD SCHOOL MEATBALLS tomato potato **12**

salads

ARUGULA cherry tomatoes, parmesan **10** ✓ *GF*

KALE & QUINOA seasonal vegetables, feta **12** ✓ *GF*

FENNEL & POACHED QUINCE feta **10** ✓

KALE CAESAR parmesan **10**

pasta

TONNARELLI "cacio e pepe" **18** ✓

BUCATINI jalapeno, almond pesto **19** ✓

CAVATELLI short rib ragu **23**

LINGUINE shrimp fra diavolo **23**

ROTINI sausage, broccoli rabe **22**

RIGATONI bolognese **21**

mains

PORK CHOP PARMIGIANA **28**

EGGPLANT PARMIGIANA san marzano tomato sauce, basil **22** ✓

ROMAN CHICKEN tomatoes, pancetta, olives, peppers, capers **28** *GF*

GRILLED CHICKEN PAILLARD arugula, cherry tomatoes, pecorino, lemon vinaigrette **22** *GF*

CEDAR PLANK SALMON herb marinade **26** *GF*

WHOLE BRANZINO roasted potatoes, cherry tomatoes **30** *GF*

RIBEYE 16OZ chimichurri **36** *GF*

sides

CRISPY SWEET POTATOES rosemary **8** *Vegan*

CRISPY BRUSSELS SPROUTS lemon **8** *Vegan*

EGGPLANT CHIPS lavender honey, garrotxa cheese **9** ✓

ROASTED HEIRLOOM CARROTS **8** ✓



✓ = Vegetarian

Vegan = Vegan

GF = Gluten Free

HOUSE-BAKED *bread*

HAND-ROLLED *pastas*

LOCALLY SOURCED *ingredients*

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