STARTERS

ANTIPASTO cured italian meats italian cheeses fig mostarda crostini dried fruit	24
ZUPPA TOSCANA sausage pancetta white bean bietola sundried tomatoes	13
TARTUFO ARANCINI black truffle lemon aioli grana padano	20
CALAMARI FRITTI pepperoncini capicola aioli lemon	16
CAESAR SALAD romaine crispy parmesan garlic crouton	14
BURRATA CAPRESE heirloom tomato basil balsamic glaze olive oil	17
MEATBALL wagyu pork veal tomato sauce lemon ricotta	26
GRILLED OCTOPUS stufato fagioli red pepper pesto grilled lemon	23

SOTTOTERRA RISTORANTE

STONE OVEN PIZZA

MARGHERITA tomato sauce mozzarella basil evoo	19
SALSICCIA spicy sausage cherry pepper cheese blend pomodoro	23
PEPPERONI MASCARPONE cheese blend oregano pomodoro evoo	21
CARCIOFI E PROSCIUTTO four cheese blend artichoke prosciutto balsamic	20

Split checks are available for parties up to (8) guests.

Price does not include tax or gratuity. An automatic 20% gratuity will be added to all checks for parties of eight (8) or more.

*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉE		PASTA	
1/2 CHICKEN PICATTA green circle chicken capers lemon orzotto	32	WAGYU RAGU american wagyu san marzano tomato cabernet fine herbs cream aged grana padano	42
STUFFED BRANZINO onion olive tomato lemon broccolini salsa verde	48	PAPPARDELLE ALLA VODKA sundried tomatoes asparagus spinach	
SEABASS herb farrotto caramelized yogurt candied carrot	45	basil	28
TAGLIATA DI MANZO 14oz ribeye wild arugula blistered tomato balsamic glaze	75	SALSICCIA FUSILLI spicy sausage artichoke sundried tomato grana padano	32
GRILLED VEAL CHOP* roasted brussels sprouts pecorino fonduta agrodolce	52	SHRIMP FRA DIAVOLO shrimp fresno confit sauce fettucine	41
LAMB PEPOSO braised lamb red wine demi creamy polenta grana padano	40		