Antipasto

Grilled Bread, Asiago

Onion & Fennel Soup
Grilled Bread, Asiago

Italian Sausage, Grilled Bread, Asiago

SOCCI chopped salad
Salumi, pecorino, olive, chick pea, artichoke, provolone, roasted pepper
citrus-oregano vinaigrette

Gala Apple and Gorgonzola Salad
Baby greens, candied walnut, dill and fennel, McCutcheon cider vinaigrette

Caprese Salad
Basil spinach pesto, fresh mozzarella, tear drop tomato, balsamic reduction
Petite Basil

Caesar
Romaine and red oak lettuce, house-made crouton, parmesan reggiano

Insalata and Zuppa
Tuscan Ribolita Soup
Grilled Bread, Asiago

Onion & Fennel Soup
Italian sausage, grilled bread, asiago

SOCCI Meatballs
San marzano marinara, mozzarella

Caesar
Romaine and red oak lettuce, house-made crouton, parmesan reggiano

Truffle White Bean Dip
Lavosh, carrot, celery

SOCCI Meatballs
San marzano marinara, mozzarella

D and D Meatballs
Duck, duroc pork, mostarda di cremona, pork rind

Grilled Octopus
Roasted chick pea, pickled shallot, garlic, fennel, dill, charred lemon

Burrata
Extra virgin olive oil, black pepper, grilled Italian loaf
Choice of:
Roasted tomato + micro basil
Toasted pine nuts + spinach basil pesto

Pizza Del Forno

Rustico
Roasted pepper and tomato, goat cheese, garlic oil, micro basil
Balsamico-cipollini onion

Quattro Formaggio
Feta, asiago, mozzarella, goat cheese, garlic cream

Sausage
Stachowski’s fennel sausage, chili flake, san marzano tomato, provolone

Hummingbird
Fresh mozzarella, micro basil, san marzano tomato

Shaved Lamb
San marzano tomato, red pepper, pickled shallot
Roasted sun dried tomato, feta, tzatziki

Prosciutto Cotto
McDowell’s mushroom, marinated artichoke, caramelized onion
Mozzarella, san marzano tomato

Three Little Pigs
House cured duroc pork belly, Stachowski’s Italian sausage, cappicola
San marzano tomato, mozzarella

Add
True North sustainable salmon
Grilled chicken
Scampi baby shrimp

Gluten-Friendly Crust Available
GLUTEN-FRIENDLY PASTA AVAILABLE

†spaghetti carbonara 1/20
cage-free egg, black pepper bacon, pecorino romano

penne pesto 8/14
roasted tomato, garlic, parmesan, pine nut

summer squash zoodles 9/16
zucchini, yellow squash, farro, roasted tomato, pecorino, lemon oil

†seafood fettuccine 14/26
calamari, smoked mussels, shrimp, bay scallops, white wine, aisiago

†fettuccine bescamel 14/26
pancetta, ground SOCCI meatball, McDowell’s mushroom

penne bolognese 9/16
Stachowski’s fennel sausage and beef, mozzarella
san marzano tomato, reggiano

spaghetti 8/15
marinara, micro basil, reggiano

add
True North sustainable salmon† 9
grilled chicken 7
scampi baby shrimp 8
SOCCI meatballs† 9

principalé

†21 day dry aged duroc pork chop 32
herb polenta, apple and fennel riesling reduction, baby greens
Decoy by Duckhorn Merlot

†14oz NY strip 43
garlic whipped potato, romanesco, carrot, maple-bourbon butter
chianti reduction
Napa Valley Quilt Cabernet Sauvignon

†20oz ribeye 49
garlic whipped potato, romanesco, carrot, maple-bourbon butter
chianti reduction
Castiglioni Chianti

†true north salmon 25
caramelized fennel, roasted tomato, tuscan beans
Sonoma Cutrer Chardonnay

†chicken cotoletta 26
prosciutto cotto, fontina, san marzano tomato, spaghetti
parmesan, petite basil
Kim Crawford Pinot Noir

†seasonal market fish MP

Executive Chef Devon Capili

every ingredient used may not be listed, please alert your server with any allergy, ingredient, or preparation concerns or questions
† consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
20% gratuity automatically added to parties of 6 or more.