

Sotto Enoteca

Antipasti

Carciofi 8

grilled marinated artichokes, lemon, olive oil

Mozzarella con Speck 14

*fresh mozzarella, smoked cured prosciutto,
grilled tuscan bread, olive oil*

Bruschetta con Funghi 14

*house preserved local mushrooms, grilled tuscan bread
goat cheese, herbs, fresh greens*

Carpaccio 16

*thin sliced beef tenderloin, capers, olive oil
lemon, arugula, parmesan reggiano*

Fichi Grigliati 16

*grilled prosciutto wrapped, goat cheese stuffed black mission figs
dolce cipollini onions, rosemary*

Insalata Rustica 8

*mixed organic greens, radish, fennel, radicchio
red onion, balsamic vinaigrette
add shaved parmesan, local blue cheese, or goat cheese +2*

Sotto Enoteca

Piatti

Spaghetti con Polpette 24

house made spaghetti, tomato basil sauce, Nonna's meatballs

Gnocchi Sorrentino 24

*house made ricotta gnocchi, tomato basil sauce,
fresh mozzarella*

Chitarra con Pancetta 26

*house made chitarra pasta, calabrese chilis, broccoli rabe,
pecorino romano, cream, house made pancetta*

Anatra Arrosto 21

*Crispy duck leg confit, watercress, sorrel, radish,
strawberries, vinaigrette dressing*

Cozze Arrabbiata 18

*P.E.I. mussels, spicy pomodoro, garlic, white wine,
grilled garlic toast*

Pesce del Giorno

*please ask you server about tonight's selection and presentation
(market price)*