

PIATINNI

Fried Ceci Panelle
sea salt & lemon 6

Warm Housemade Ricotta
local herbs & walnuts 6

Crisp Fried Pig Ears
fennel-chili salt & lime 7

Housemade Fennel Sausage
umbrian lentils & crisp carrots 8

Wood Charred Octopus
english peas, guanciale,
mint & manchego 9

Boccalone N'Duja
greens, fried egg &
herbed crumbs 9

ANTIPASTI

Sicilian Meatballs
pine nuts & currants 12

Arancine
braised beef ragu, english peas
& mozzarella 13

Beef Carpaccio
preserved pecorino sardo
& local arugula 13

Salumi
della casa 14

Tuna Sashimi
taggiasca olives, tonnato
& celery 14

PIZZA

The Classico
tomato, mozzarella & basil 10

The Rustica
house-cured pancetta, grilled radicchio,
mozzarella & fried egg 12

The Franco Betulia
housemade fennel sausage, black olives & mozzarella 12

The Bosco
forest mushrooms, taleggio & local argula 12

The Father Michael
prosciutto cotto, local greens, mozzarella
& brandy mayonnaise 12

PIATTI PRINCIPALI

Free Range Rotisserie Half Chicken
roasted cipollini, broccolini & parsley 20

Braised Beef Short Ribs
castelvetro olives & tonnato 29

Heritage Pork Ribeye
rosemary roasted potatoes & local kale 26

Grilled Beef Skirt Steak
potato-cauliflower puree & salsa verde 27

Atlantic Swordfish
tomatoes, cucumbers, red onion
& salmoriglio 28

Local Triple Tail
spinach, taggiasca olives & white wine butter 29

PASTA

Bucatini
cacio e pepe (sheep cheese & cracked pepper) 15

Garganelli
braised lamb neck sugo & sheep cheese 17

Creste di Gallo
grilled swordfish, melted heirloom tomatoes
& pistachios 18

Gemelli Rustico
artichokes, favas & english peas 18

Torchio
portuguese octopus, bone marrow & red wine 19

Tortelloni
roasted beef short rib, foie gras emulsion
& marsala 20

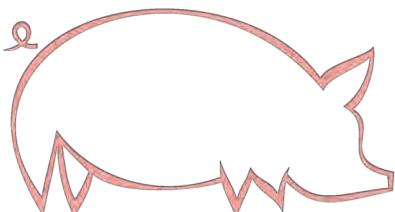
Tortelli
smashed cauliflower, buttered lobster, house pancetta
& calabrian chile 23

INSALATE

Mista
farm greens, manchego cheese,
radishes, asparagus & lemon oil 8

Caesar
florida grown romaine, anchovy-garlic dressing 9

Burrata
local peaches, watercress & toasted pistachios 13



CONTORNI

Local Honey-Buttered Corn Cob 5

Rosemary Roasted Potatoes 8

Garlic Anchovy Broccolini 8

Buttered Spinach 8

18% gratuity will be added for parties of eight or more.
Every effort will be made to accommodate food allergies.
Should we be unable to do so, we apologize in advance.

Produce locally grown by T.J. Cannamela of
Buckingham Farms - Ft. Myers.