

INSALATA

Arugula Salad Roasted Squash/Sun Dried Cranberries/Pumpkin Seeds

Maple/Pecorino **16**

Caesar Salad Little Gems/Treviso/Anchovy/Garlic Lemon **15**

Burrata Slow Roasted Tomato/Castelvetrano Olive Tapenade **19**

Roasted Beet Salad Orange/Toasted Hazelnuts/Goat Cheese/Balsamic Syrup **16**

(add Salmon, Shrimp, or Chicken + 13.00)

ANTIPASTI

Frito Misto Calamari/Shrimp/Lemon/Cherry Peppers/Herbs

Roasted Garlic-Lemon Aioli **18**

Meatballs al Forno Ricotta/Parmesan/Tomato/Basil **17**

Pan Roasted Cauliflower Golden Raisins/Pine Nuts/Pecorino **16**

Charred Octopus Fingerling Potato/Capers/Red Onion/Grapes/Black Olive **24**

Baked Clams Herbed Breadcrumbs/Pecorino/Garlic **17**

Eggplant Parmigiana Fresh Mozzarella/Tomato/Pesto **16**

Slow Braised Tuscan Style Cannellini Fett'unta/Pancetta/Tomato/Light Cream **16**

SALUMI & FORMAGGI

3 Meats/3 Cheeses **26**

PRIMI

Rigatoni “Sunday Sauce” Herbed Ricotta/Pork Ragu/Sausage/Meatball **32**

Mushroom Ravioli Black Truffle Butter/Exotic Mushrooms/ **29**

House Made Ricotta Gnocchi Barolo Braised Beef Ragu/Tomato/Pecorino/
Herb Oil **32**

Tom’s Fettuccini Carbonara Taleggio/Parmesan/Smoked Duck/Pancetta/
Treviso/Black Pepper **34**

Paccheri Shrimp/Tomato/Cannellini/Rosemary **32**

Strozzapreti Spicy Veal Sausage/Spinach/Tomato/Garlic Breadcrumbs **33**

SECONDI

Pan Roasted Salmon Farro Risotto/Spinach/Tomato/Olive **35**

Pan Roasted Swordfish Heirloom Cherry Tomatoes/Lemon/Capers
Kalamata Olives/Pureed Potatoes **37**

Braised Heritage Pork Osso Bucco Potato Mash/Tomato/Broccoli Rabe **33**

Veal Milanese Burrata/Organic Baby Arugula/Tomato/Artichoke **38**

Chicken Parmigiana Pomodoro/Mozzarella **28**

Chicken Scarpa Artichoke/Sweet Sausage/Cherry Peppers/Lemon/Broccoli Rabe **30**

Grilled Center Cut Pork Chop Crushed Potato/Sautéed Broccoli Rabe **34**

TUSCAN STYLE CERTIFIED BLACK ANGUS STEAKS

Marinated with Extra Virgin Olive Oil/Garlic/Rosemary/Sea Salt

*16 oz. Rib Eye 52

*12 oz. N.Y. Strip Steak 42

*8 oz. Filet Mignon 46

*• Served with Arugula/Crushed Potato/Charred Lemon/EVO •

aMano Sides

Truffle Fries 14

Broccoli Rabe 10

Fingerlings 9

Pureed Potatoes 10

WOOD FIRED PIZZA

Margherita Tomato/Basil/Fresh Mozzarella 17

Goat Cheese Olive/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary 18

Mushroom Fontina/White Truffle Oil 17

Soppressata Hot Honey/Mozzarella 19

Fig & Prosciutto /Fontina/Arugula/Reggiano/Balsamic 18

aMano Bianco Ricotta/Mozzarella/Roasted Garlic/Broccoli Rabe 17

on Whole Wheat +2