

## All Day Menu

### COLD SHAREABLES

**Oysters on the Half Shell** \$18 (1/2 doz) / \$32 (doz)  
bellini mignonette, bloody mary cocktail sauce

**Beef Carpaccio** \$14  
capers, fennel, arugula, parmesan, lemon agrumato (gf)

**Charcuterie Board for Two** \$18  
selection of cured meats, house pickles, whole grain mustard, crostini [for three - \$26, for four - \$34]

**Caesar Salad** \$12  
hearts of romaine, parmesan, croutons, caesar dressing

**Summer Peach Salad** \$14  
arugula, fresh cheese, balsamico, mint (v, gf)

**Chopped Salad** \$12  
lettuce, tomatoes, pole beans, corn, onion, basil vinaigrette (vg, df, gf)

**Duck Confit Salad** \$18  
mixed cabbage slaw, red onion, carrot, green onion, cherry balsamic vinaigrette (df, gf)

### WARM SHAREABLES

**Warm Calvestrano Olives** \$6  
citrus, olive oil (vg, df, gf)

**Roasted Cauliflower** \$9  
tri-colored cauliflower, caper aioli, romesco (v, df)

**Fritto Misto** \$16  
calamari, rock shrimp, fennel, lemon, calabrian chili aioli, mezcal cocktail sauce (df, gf)

**Wood Fired Oysters** \$22 (1/2 doz) / \$40 (doz)  
butter, garlic, parmesan, pecorino, black pepper, parsley, oregano

**Mussels a la Plancha** \$17  
sea salt, butter, lemon (gf)

**Steamed Clams** \$17  
manila clams, diced pancetta, white wine, garlic, lemon (gf)

**Veggie Mixed Grill** \$12  
grilled seasonal vegetables, daily dipping sauces (v)

### ENTREES

**Piacere Burger** ½ lb ground chuck, provolone, crispy pancetta, romesco \$16

**Double Cut Pork Chop** grilled peach mostarda, buttered corn, charred scallions \$32

**Osso Bucco** veal shank, roasted carrots, polenta, gremolata (gf) \$28

**Ribeye Steak** cacio e pepe butter, french fries, sautéed spinach (gf) \$38

**Pan Seared Salmon** skin-on salmon fillet, charred tomato vinaigrette, potato-celery root puree, crispy leeks \$28

**Seared Sea Scallops** corn pudding, pancetta, green tomato relish \$36

**Half Chicken al Mattone** calabrian pepper sauce, sautéed pole beans, roasted potatoes (gf) \$26

### PIZZA & RISOTTO

**Margherita** \$14  
tomato, mozzarella, basil, evoo (v)

**Carbonara** \$18  
potatoes, pancetta, black pepper, pecorino, egg

**Funghi Misti** \$16  
hen of the woods, portobello, cremini, fontina, mozzarella, thyme (v)

**Shrimp Risotto** \$24  
gulf shrimp, citrus, parmesan, griddled lemon (gf)

**Roasted Mushroom Risotto** \$20  
hen of the woods, cremini, portobello, gruyere (v, gf)

### PASTA

**Wood Oven Roasted Lamb Bucatini** \$29  
charred scallion cream sauce, balsamic reduction

**Roasted Chicken Macaroni Gratin** \$22  
spinach, béchamel, gruyere, gorgonzola, muenster, fontina, breadcrumbs

**Pappardelle Bolognese** \$20  
beef ragu, tomatoes, parmesan

**Linguini with Clams** \$22  
manila clams, garlic, lemon, green onion

**Summer Squash Spaghettini** \$18  
grilled squash mix, garlic, shallots, fried capers, evoo (vg)

### SIDES (vg, df, gf)

**House Pickles** \$6

**Sautéed Pole Beans (v)** \$8

**Sautéed Spinach** \$8

**French Fries** \$6

The consumption of raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

V—vegetarian, VG—vegan, DF—dairy free, GF—gluten free

20% gratuity will automatically be added to parties of six or more