

EXECUTIVE CHEF
TYLER HAAKE



CHEF DE CUISINE
ETHAN CHARLESTON

Antipasti

LITTLE GEM/17
parmesan, garlic crumb, caesar dressing

COLLETTA INSALATA/16
mix greens, olives, pepperoncini,
soppressata, tomato, cucumber, radish,
creamy italian dressing

BEET SALAD/14
roasted Bradford farms beets, honey,
olive oil, yogurt, frisée, candied walnuts

MARINATED OLIVES/10
peppadew peppers, caperberries,
confited allium

CHARRED OCTOPUS / 25
banana pepper romesco, potato,
heirloom tomato, eggplant conserva, basil

FOCACCIA/12
whipped ricotta, honey, fennel pollen

BURRATA PANZANELLA/23
white queen tomato, tomato vinaigrette,
chicory, black garlic salsa macha

FORMAGGIO AL FORNO/18
snow camp cheese, Bradford farms blueberry
gastrique

MUSSELS/18
P.E.I. Maine mussels, blistered heirloom
tomato, nduja, grilled bread

POLPETTE/15
C.A.B., pork, San Marzano
tomato, parmesan, basil

CHARCUTERIE BOARD/30
3 meats, 2 cheese, honey comb,
seasonal accoutrements

Pizza

GLUTEN-FREE PIZZA DOUGH AVAILABLE UPON REQUEST +4

MARGHERITA San Marzano tomato, mozzarella, basil, parmesan	19
ITALIAN BEEF truffle cream sauce, braised C.A.B, fontina, provolone, pepperoncini	24
LOCAL PEACH mortadella, taleggio, whipped ricotta, basil, aged balsamic	24
CALABRESE calabrese salami, calabrian chili, olive, mozzarella, honey	23
SPINACH AND ARTICHOKE garlic confit, fontina, provolone, aleppo	20

Pasta

BLACK PEPPER TAGLIATELLE*/29
pork tesa, egg yolk, brodo, chive

LASAGNA /32
C.A.B. bolognese, tomato, parmesan,
mozzarella

POTATO GNOCCHI / 29
wild mushroom conserva,
pole bean, pork tesa,
parmesan fonduta

MEZZELUNE /28
ricotta, summer squash panna fresca,
heirloom cherry tomato,
pine nut gremolata

RADIATORI/29
C.A.B. bolognese, tomato
parmesan, basil

MAFALDINE NERO/30
gulf shrimp, cowhorn pepper,
tomato, white wine, lemon, oregano,
garlic crumb

CORN AGNOLOTTI / 28
grilled Bradford farms sweet
corn, lemon, ricotta salata,
aleppo, baby coriander

GLUTEN-FREE PASTA
AVAILABLE UPON REQUEST +4

Contorni

BLUE LAKE POLE BEAN/ 12
salsa verde, garlic pangrattato

CRISPY POTATOES / 11
cacio e pepe aioli, pecorino

SUMMER SQUASH/ 11
whipped ricotta, pine nuts

CHARRED OKRA / 13
olive vinaigrette, grana padano

Piatti

PORK CHOP MILANESE /36
frisée salad, Alabama dressing,
giardiniera

MARKET FISH/38
oreganata, spoonbill caviar,
limoncello buerre blanc

CHICKEN CAPONATA /38
DorrFarms eggplant, anchovy
San Marzano tomato, grana,
sultanas, Castelvetro olive,
fresh herbs

HANGER STEAK /55
10 oz. C.A.B, local peppers,
cornbread polenta,
black garlic salsa macha

CHICKEN PARMESAN/31
crispy Joyce Farms breast,
spaghetti, vodka sauce,
mozzarella, basil

Alpharetta
Restaurant Week

YOUR CHOICE OF ANTIPASTI OR
PIZZA, PASTA OR PIATTI,
AND A DESSERT
\$55/GUEST

*PARTIES OF SIX OR MORE WILL HAVE A 20% SERVICE CHARGE AUTOMATICALLY INCLUDED

"State of Georgia health regulations dictate: "thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness."

While we make every effort to accommodate food allergies and dietary restrictions, we cannot guarantee that cross-contamination will not occur in our kitchens.