

Joelle

APPETIZERS

House Marinated Olives	8
Mixed Olives, Taralli.	
Roman Semolina Gnocchi	12
Spicy Tomato Olive Chutney, Pecorino, Balsamic.	
Polenta Fries	11
Roasted Garlic & Lemon Aioli.	
Sangiovese Beef Cheeks	14
Braised Beef Cheeks, Cucumber Relish.	
Antipasto	28
Salumi & Cheese, House Marinated Vegetables & Olives, Croccantini.	
Frito Misto	18
Fried Mixed Seafood, Vegetables, Cherry Peppers, Aioli.	
Tuna Crudo	16
Calabrian Chili, Capers, Chive Oil.	
Seared Scallops	25
Caramelized Fennel Puree, Pine Nuts, Prosecco Citrus Compote.	
Steamed Mussels	14
Garlic Wine Broth, Roasted Peppers, Focaccia.	
Fire Charred Octopus	17
Cannellini Beans, Blistered Tomato, Salsa Verde	

SALADS

Add Chicken (7) or Shrimp (7)

Chopped Romaine	12
Marinated Anchovies, Focaccia Croutons, Creamy Lemon Parmesan Dressing.	
Local Greens	14
Baby Heirloom Tomatoes, Shaved Fennel, Pancetta, Blood Orange Citronette.	
Panzanella	12
Tomato, Cucumber, Shallot, Basil, Focaccia, Red Wine Vinaigrette.	
Pig and Fig	18
Culatello, Chopped Figs, Arugula, Vin Cotto, Pecorino.	

ENTREES

Roasted Duck Breast	34
Swiss Chard, Carrot, Luxardo Cherry Vinaigrette.	
Flat Iron Steak	33
Fingerling Potato, Asparagus, Herb Parmesan Butter.	
Grilled Berkshire Pork Chops	32
Spinach, Pepperonata, Salsa Verde.	
Grilled Shrimp	24
Creamy Polenta, Braised Cherry Tomatoes, Smoked Pancetta, Spring Onion.	

PIZZAS

Margherita	14
Confit Tomato, Fresh Mozzarella, Basil.	
Salsiccia	18
House Made Sausage, Roasted Peppers, Carmelized Onions, Ricotta.	
Calabrese	16
Spicy Salami, Pepperoni, Provolone, Mozzarella.	

PASTAS

Spaghetti all'Amatriciana	16
Guanciale, Spicy Tomato, Pecorino.	
Ravioli	19
Wild Mushroom, Roasted Corn, Porcini Cream, Truffle Oil.	
Fettuccine	23
Squid Ink, Mussels, Shrimp, Scallop, Spicy Tomato & Olive Sauce.	
Casarecce	16
Spring Fava Beans, Burrata, Pesto, Pine Nuts.	
Rigatoni	18
House Made Sausage, Kale, Parmesan Emulsion.	
Chicken Cutlet	25
Capers, Preserved Lemon, Cannellini Beans, Broccolini.	
Veal Scallopini	33
Tomato Sauce, Parmesan, Rigatoni.	
Lamb Osso Bucco	30
Milanese Risotto, Arugula Walnut Pesto, Chianti Reduction.	
Local Catch	MKT
Toasted Farro, Heirloom Squash, Cucumber Gazpacho, Pea Tendril.	
Bosco	15
Mushrooms, Spring Onion, Roasted Peppers, Tomato.	
Roman	18
Porchetta, Provolone, Roasted Garlic, Arugula, Pickled Onion.	
Bolognese	16
Mortadella, Prosciutto, Spinach, Balsamic.	