

ANTIPASTI

POLPO (GFR) Grilled Octopus, Potatoes, Pickled Onions, Diavola Sauce	26
MELANZANE Lightly-Breaded Eggplant, Marinara Sauce, Ricotta Melt	16
CALAMARI Lightly-Breaded Fried Squid, Shishito Peppers, Marinara Sauce	18
COZZE (GFR) Mussels, Lobster Sauce, Garlic, Shallot, Ciabatta Bread	18
POLPETTA Baked Meatball, Herbs, Marinara Sauce, Ricotta Melt	14
FORMAGGIO (V) Taleggio, Gorgonzola, Pecorino Sardo, Goat Cheese, Grapes, Flatbread	18
SALUMI Prosciutto, Soppressata, Capicola, Flatbread	18
FOCACCIA Rosemary Focaccia, Olive Oil	6

SOUP OF THE DAY MKT
Ask your server

Gluten Free Request (GFR)
Vegetarian (V)
Vegan (V*)

**A 20% service charge will be
added to groups of 6 or more.**

PIZZA

MARGHERITA (V) Tomato, Fresh Basil, Olive Oil, Buffalo Mozzarella	16
SALSICCIA Pepperoni, Italian Sausage, Tomato, Mozzarella	21
BIANCA (V) Olive Oil, Oregano, Garlic, Mozzarella	16
VERDURE (V) Tomato, Mushroom, Bell Peppers, Onions, Mozzarella	18
TALEA'S Shrimp, Scallops, Lobster, Olive Oil, Mozzarella	27
CHEF'S PIZZA Chicken, Mushroom, Tomato, Mozzarella	22
FUNGI POLPETTA Ground Beef, Mushroom, Onion, Ricotta, Mozzarella, Oregano	22



DINNER MENU

HAPPY HOUR 3pm-6pm Daily

* TRUFFLE SERVICE *

Summer black truffle shavings
(T) Recommend add on **25/g**
(2 to 3 grams recommended)

PASTA

Gluten-Free Pasta Available

RIGATONI CARBONARA Pancetta, Pecorino, Black Pepper, Egg Yolk	23
LINGUINE POMODORO (V*) Cherry Tomatoes, Basil, Pomodoro Sauce, Pecorino	19
FETTUCINE BOLOGNESE (GFR) Bolognese Style Meat Sauce, Fresh Basil	22
FUNGI RAVIOLI (V) Wild Mushrooms, Micro Basil, Creamy Truffle Sauce, Black Truffle Shavings	24/32
LINGUINE TARTUFO (V) Black Truffle Sauce, Pecorino, Fresh Truffle	29
BUCATINI RAGU (GFR) Short Rib Ragù, Fresh Parsley, Zucchini, Yellow Squash	27
SHORT RIB LASAGNA Braised Short Rib, Parmesan, Pecorino, Chives, Ricotta, Mozzarella, Beef Ragù	28
LOBSTER DIAVOLA Choice of Pasta or Saffron Risotto, Lobster, Shrimp, Scallops, Mushrooms, Spicy Tomato Cream Sauce	45
LINGUINE FRUTTI DI MARE (GFR) Shrimp, Squid, Mussels, Clams, Tomato Basil Sauce	36
LOBSTER RAVIOLI House-Made Ravioli, Lobster, Lobster Nage, Clarified Chive Butter	18/32
FETTUCINE ALFREDO (V) Alfredo Sauce, Fresh Parsley	19

INSALATA

HEIRLOOM BURRATA (GFR/V) Burrata Cheese, Heirloom Tomato, Pine Nuts, Rosemary Oil, Balsamic Glaze, Pesto	16
INSALATA VERDE (V*) Romaine Hearts, Baby Kale, Chopped Asparagus, Cranberries, Figs, Raspberry Vinaigrette	15
NECTARINE & STRACCIATELLA (V) Red Sorrel, Honey Dressing, Arugula, Mint, Balsamic Vinegar, Pistachio, Mixed Greens, Apples	16
CAESAR SALAD Romaine Hearts, Talea's Caesar Dressing, Croutons, Parmesan, Anchovies	14

PIATTI PRINCIPALI

RICOTTA GNOCCHI (V) Hand-Made Ricotta Gnocchi, Pesto, Micro Basil, Pistachio	22
SQUID INK RISOTTO Arborio Rice, Squid Ink Butter, Crispy Calamari, Octopus	29
VEAL SCALOPINI Pan-Seared Veal Cutlet, Lemon Beurre Blanc, Wild Cremini Mushrooms, Capers, Spaghetti	29
POLLO ALLA PARMIGIANO Lightly-Breaded Chicken Breast, Marinara, Mozzarella Melt, Spaghetti, Fresh Herbs	27
TUSCAN PISTACHIO POLLO Grilled Chicken Cutlet, Tuscan Sauce, Spinach, Sun-Dried Tomatoes, Onions, Parmesan	26
PICCATA DI POLLO Pan-Seared Chicken Cutlets, Lemon Beurre Blanc, Capers, Spaghetti	24
SALMONE AL CAMPO (GFR) Grilled Blackened Salmon, Pea Puree, Roasted Carrots, Broccolini	29
WHOLE BRANZINO (GFR) Grilled Mediterranean Sea-Bass, Lemon Beurre Blanc, Broccolini	39
FILET MIGNON (GFR) 8oz Beef Tenderloin, Beet Puree, Mushroom, Roasted Potatoes, Sautéed Spinach, Demi-Glaze	42

PROTEIN ADD ON

Meatballs	10
Shrimp	11
Chicken	9

SIDES

CREMINI MUSHROOMS	9
SAUTEED SPINACH	10
BROCCOLINI	10
ASPARAGUS	10