

Antipasti: A small starter to your meal, 3.5 ea. or five for 16

Prosciutto Spek	House Made Ricotta	Marinated Olives	Marinated Fresh Sardines
Spicy Soppressata	Grilled Marinated Eggplant	Papacelle	Truffled Mushrooms
Neopolitan Marinated Beef	Marinated Chickpeas	Beet Caprese	Daily Fish Crudo

Primi Piatti: Appetizers

- Crepes** rolled with beef tenderloin tips and seasonal vegetables, paired with a creamy gorgonzola sauce 10
- A study of **meatballs**; one Sicilian, one Milanese, and one made from American Lamb 9
- Calamari**, Octopus, and Clam prepared on our wood-fired grill 11
- Warm **vegetables** with 3 sauces: walnut / bagna cauda / salsa verde 9
- Three **Bruschette**: eggplant “caviar” / roasted red pepper & gorgonzola dolce / chicken pate with Saba 8
- Broccoli Rabe** and spicy **sausage** made from all natural, humanely raised local pork on polenta 8

Insalate: Salads

- Baby spinach**, slivered shitake mushrooms, homemade “bacon”, gorgonzola and truffle 9
- Arugula**, toasted imported pannetone, goat cheese, apples, and our homemade honey-pumpkin dressing 11
- Grilled Romaine** with zucchini, roasted red peppers, Calamata olives, and a warm olive and garlic dressing 10
- Mixed greens** with marinated vegetables and a creamy balsamic dressing 7
- slivered Parmigiano, aged twenty four months add 2

I Farinacei: “Starchy Things” (all pasta is made in house) – gluten free house made pasta available upon request

- Fusilli** tossed with broccoli rabe, chicken, pignoli nuts and Chianti soaked raisins 18
- Fettucine Carbonara** with local egg, milk, Parmigiano and Pecorino cheeses and our house made “bacon” 17
- Cavatelli** with olive oil braised rabbit, carrots and broccoli 21
- Spaghetti nero** in a butter sauce with lobster, bok choy and toasted walnuts 24
- Penne** with sun dried tomatoes, ricotta, and bread crumbs 16
- Radiatore** with a Wild Boar & Porcini Bolognese 22

Pesce: Fish

- Pan Seared spicy monk fish** with blackened Brussels sprouts and crispy Jasmine rice 27
- Grilled local sea scallops** outside a jalapeno almond salad on black lentils 28
- Pan seared local flounder** on root vegetable caponata and pan roasted fingerlings 24
- Grilled whole branzino** fileted tableside with radicchio, walnuts and Jerusalem Artichokes 29
- Baccala** seared with cornmeal on broccoli rabe and Yukon Gold mash 21
- Potted Braised Fish** in a hearty tomato reduction with roasted fingerlings and sautéed greens 25

Carne: Meat

- Grass fed beef Tenderloin** topped with lobster and served with Yukon Gold mashed potato and broccoli 31
- Humanely raised, free-to-roam, grass fed veal chop** with Porcini & Portobello mushrooms on spinach mash 34
- Lola Duck** leg braised in stout beer and sliced breast with bok choy, mashed potato and a currant drizzle 29
- Buttermilk Marinated tender hand sliced flank steak** with broccoli rabe and sunchokes 21
- Grilled Tuscan spiced American lamb chops** with black lentils and sautéed greens 33
- Six Hour braised venison stew** in a clay pot topped with a truffle buttered puff pastry 26
- Braised pork osso buco** over polenta with Brussels sprouts and a chestnut gremolata 23
- Grilled free range chicken breast** with root vegetable caponata and a Jasmine rice “cake” 23

Vegetariano: Strictly vegetarian options

- Porcini & Portobello mushroom Napoleon** layered with potato and bok choy (vegan) 19
- Savory Pumpkin pie** with crushed amaretti and toasted hazelnuts 15
- Ribollita** with faro (vegan) Parmigianno optional, no addition 14

Semplice: Simple Dishes

- Choice of any of our homemade **pasta with red sauce** 16 (Parmigiano add 2)
- Cheese Ravioli** with our Pomodoro sauce 19
- All Natural – Hand Selected, Grass Fed 16oz. **Bone in Rib-Eye** 37
- All Natural – Hand Selected, Grass Fed 10oz Grilled **Filet Mignon** 34

Contorni: Side Dishes 4

- Broccoli Rabe
- Mashed Yukon Gold Potatoes
- Root Vegetable Caponata
- Brussels Sprouts w/walnuts

Degustazione* : Tasting Menus – Chef’s Choice (requires participation of the table)

- Four Course:** 50 p/p With Wine Pairing on each Course: 75
- Seven Course:** 75 p/p With Wine Pairing on each Course: 120

Thoroughly cooking meat, fish, and poultry reduces the risk of food borne illness

*no discounts on tasting menus