

**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 Sopprassata	Grilled Marinated Eggplant	Papacelle	Stuffed Long Hot Pepper
Neapolitan Marinated Beef	Marinated Chickpeas	Zucchini Scapece	Daily Fish Crudo

**Primi Piatti: Appetizers**

- Crepes rolled with beef tenderloin tips and seasonal vegetables, paired with a creamy gorgonzola sauce 11
- A study of **meatballs**; one Sicilian, one Milanese, and one made from American Lamb 9
- Baked **Tomato**, filled with homemade tuna, topped with melted scamorza cheese and drizzled with aged Balsamic 8
- Homemade Berkshire Pork **Sausage Lasagnetta** 10
- Ricotta stuffed **manicotti** with our homemade pomodoro sauce 7
- Calamari, Octopus, and Clam prepared on our wood-fired grill 11
- Zucchini Budino (flan) on a cauliflower cream sauce 7

**Insalate: Salads**

- Balsamic marinated **berries of the forest** with goat cheese, mixed greens, and an almond granola 8
- Arugula, roasted shallots, ripe local tomatoes, fresh mozzarella, and string beans in a lemon-basil vinaigrette, 11
- Grilled **Romaine** with zucchini, roasted red peppers, Calamata olives, and a warm olive and garlic dressing 10
- A simple tossed salad with seasonal vegetables and a creamy balsamic dressing 7
- sliced Parmigiano, aged twenty four months, add 2

**I Farinacei: "Starchy Things" (all pasta is made in house)**

- 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
- Radiatore pasta with a pomodoro and local vegetable ragu 16
- Penne with long hot Italian peppers, local tomatoes, and sliced toasted almonds 17
- Bavette married with salsa verde and the freshest fish and shellfish of the sea 24
- Cavatelli with olive oil braised rabbit, carrots and broccoli 21
- Pizzoccherri (buckwheat pasta) with potato, zucchini, mint and pink peppercorns 19

**Pesce: Fish**

- Pan Seared **Grouper** with black lentils roasted red peppers and broccoli 26
- Ahi Tuna avocado, tomato and red onion with spicy habanero oil 27
- Whole flounder, fileted tableside, served with grilled vegetables 29
- Grilled local **Sea Scallops** served with crispy rice and a warm bean salad 28
- Pan Seared **Monk Fish** with a Tuscan blackening spice, artichoke and Jasmine rice 27
- White fish of the Day in a shrimp brodo with fennel, spinach and fingerling potatoes 25

**Carne: Meat**

- Grass Fed **Tenderloin** of beef topped with lobster and served with Yukon Gold mashed potato and haricot vert 31
- "BBQ" Berkshire **pork flat-iron** steak with Parmigiano creamed broccoli and fingerling potatoes 26
- Humanely raised, free-to-roam, grass fed **veal chop** with seasonal grilled vegetables 32
- Grilled de-boned half **guinea hen**, golden cauliflower and spinach mashed potatoes 29
- Grilled free range **chicken breast** with olives artichokes and mashed potatoes 24
- Lola **Duck** leg braised in white ale, sliced breast of duck served with chicory, mashed potato and a currant drizzle 29
- Buttermilk Marinated **flap steak** with hummus broccoli rabe and oven dried tomatoes 25
- Spicy grilled American **lamb chops** with portobello mushrooms, peas, and purple potatoes 36

**Semplice: Simple Dishes**

- Choice of any of our homemade pasta with red sauce 16 (aged Parmigiano add 2)
- Cheese Ravioli and our Pomodoro sauce 19
- All Natural – Hand Selected, Grass Fed 16oz. Bone in Rib-Eye 34
- All Natural – Hand Selected, Grass Fed 10oz Grilled Filet Mignon 32

**Contorni: Side Dishes**

- Broccoli Rabe
- Mashed Yukon Gold Potatoes
- Grilled Vegetables
- Smashed Purple Potatoes

**Degustazione: Tasting Menus – Chef's Choice**

(requires participation of the table)

**Seven Course Tasting**

- Without Wine Pairing: 75 p/p
- With a Wine Pairing on each Course: 120

**Four Course Tasting**

- Without Wine Pairing: 50 p/p
- With a Wine Pairing on each Course: 75 p/p

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

\*no discounts on tasting menus