

Antipasti

Verdura "Vegetable"

\$4 each \$12 for all

Castelvetrano Olives
Fried Artichoke & Capers
Marinated Red Peppers
Baked Mushroom Polenta

Pesce "Fish"

\$6 each \$20 for all

Alici Anchovies
Saffron Marinated mussels
Grilled Octopus with lemon
Baccala Croquettes

Carne "Meat"

\$6 each \$20 for all

Polpetti "meatballs" amatriciana
Salami Toscano – coarse salami
Bresaola - air dried beef
Speck- cured smoked pork

Formaggio "Cheese"

\$7 each \$24 for all

Grana Padano (Lombardy)
Gorgonzola Dolce (Piedmont)
Taleggio (Lombardy)
Robiola (Piedmont)

Insalate | Primi

Mixed Green Salad

With diced fennel, cranberries,
pecans, and balsamic vinaigrette 6

Winter Citrus Salad

Sliced Kumquat, toasted hazelnut,
castelvatrano olives, fresh
mozzarella, and white balsamic
vinaigrette 9

Frisee Salad

With crispy Speck, pickled onions,
fried potato, and soft boiled egg 9

Caesar Salad

Garlic country croutons, Grana
Padano and house made dressing,
with an alici anchovy 8

Zuppa di Cucina

Daily house made soup 8

Fried Calamari

With three dipping sauces 9

Prince Edward Island Mussels

With sweet herbs and spicy Fresno
peppers 9

Pasta

Small Portion 9 Large portion 18

Small portions are designed to be enjoyed as a course before Secondi

Orecchiette Dirty Girl Style "little ear" pasta tossed with San
Marzano tomatoes, Cerignola olives, capers, garlic and Alici
Anchovies

Linguini "Carbonara" Our take on this classic with smoked
trout, brussels sprouts, house cured guanciale, and local egg

Spaghetti al Vongole Countneck clams with garlic, chili,
parsley, olive oil and white wine

Artichoke Risotto with San Marzano tomatoes, chili and
goat cheese

Pappardelle with house made chicken sausage, Broccolini, and
rosemary

Gnocchi Bolognese traditional sauce of ground beef, pork and
veal simmered with tomato and milk

House Lasagna baked to order layered with fresh pasta,
traditional Bolognese, ricotta and fonduta cream sauce 19

Goat Cheese Cannelloni

Fresh Pasta filled with goat cheese and ricotta baked with
marinara and fresh mozzarella 14

Secondi

We suggest a Contorni to accompany our Secondi

Grilled Sword Fish

With stewed San Marzano tomatoes, capers, green Cerignola
olives, and garlic 23

Seared Yellow Fin Tuna

With kumquat herb oil and balsamic reduction 25

Pan Roasted Brook Trout

With pine nuts, golden raisins, and caramelized fennel 22

Grigliata Mista

Daily selection of lightly grilled fish 24

Braised Pork Shortrib

Served over toasted almond faro and mulled apple jus 23

Pan Roasted Chicken

With soft polenta, asparagus and natural jus 19

Dry Rubbed Sirloin

Over cannellini beans and pancetta with rosemary jus 24

Contorni

4.00 Per selection

Baby Green Beans with fresh lemon & garlic

Broccolini with chili flake & garlic

Grilled Asparagus with lemon vinaigrette

Brussels Sprouts with onion and guanciale

White beans with pancetta & sweet herbs

Creamy Risotto with Grana Padano

Soft Polenta with butter & Grana Padano

All of our bread is baked in house daily.

Local meat and produce provided by; Two Toad Farm, Riverslea Farm, Kelly Brook Farm, and Local Farmer's Markets
20% gratuity may be added to parties of six or more