

Spring Twenty-Seventeen

ANTIPASTI

zuppa del giorno, SOUP OF THE DAY \$9

melanzane, FRIED BREADED EGGPLANT STACK, RICOTTA-PINE NUT BASIL PESTO, MOZZARELLA, MARINARA \$12

risotto del giorno, RCHEF'S RISOTTO OF THE DAY
\$Market Price

salmone alla casa, LIMONCELLO-DILL CURED, SHAVED FENNEL WITH CITRUS, CAPERS AND ITALIAN PARSLEY, SPICY AIOLI, CROSTINI \$11

pepe cubanella ripieno, SWEET CUBANELLA PEPPER STUFFED WITH BEEF, PORK, VEAL, PINE NUTS, CURRANTS, PANKO, MARINARA SAUCE \$12

misto do carne, PROSCIUTTO di PARMA, SALAMI MILANESE AND CALABRESE, GOLDEN PEPPERS, ROASTED BELL PEPPERS, MIXED OLIVES, ARTICHOKE, PECORINO TOSCANO, REDUCED BALSAMIC, FIRE GRILLED CROSTINI \$13

cozze, LOCAL MUSSELS, CHARDONNAY STEAMED WITH SHALLOTS, GARLIC AND FRESH THYME \$10

ostriche all' arrosto, ROASTED OYSTERS, PANKO, PRESERVED LEMON, HERBS, OLIVE OIL WITH SAUTEED SHALLOTS AND GARLIC \$15

INSALATA

insalata di casa, SPRING MIX, GRAPE TOMATOES, ENGLISH CUCUMBER, HERBS DE PROVENCE, SHERRY VINAIGRETTE \$8

romaine alla caesar, ROMAINE, CREAMY LEMON-ANCHOVIE VINAIGRETTE, PECORINO ROMANO, ROASTED RED PEPPER, WHITE ANCHOVY \$9

spinachi, BABY SPINACH, CHUNKY GORGONZOLA DRESSING, CRISPY PANCHETTA, RED ONION \$10

arugula, BLOOD ORANGE VINAIGRETTE, GOATS CHEESE, CANDIED WALNUTS, MANDARIN SEGMENTS \$10

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

maiale brasare e bucatini, BRAISED WILD BOAR WITH SAN MANZANO TOMATO-WHITE WINE AND GARLIC OIL, THICK SPAGHETTE, PECORINO \$20

salsiccia e raab con riccioli, SWEET ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, GARLIC, CHILI, SPIRAL PASTA, PECORINO ROMANNO \$21

ravioli con zucca e ricotta, HOUSE PREPARED SPINACH AND RICOTTA RAVIOLI, ROAST GARLIC-SAGE-BROWN BUTTER, PARMESAN
1/2 order \$15/\$22

linguini con gambero, POACHED JUMBO SHRIMP, PLUM TOMATO-FISH FUME-WINE-BUTTER WITH VIDALIA ONIONS AND FRESH OREGANO, LINGUINI \$22

PRIMI CONTINUARE

linguini nera con vongole, BLACK LINGUINI, LOCAL LITTLENECKS AND JUICE, WHITE WINE, HERB ROASTED TOMATOES, GARLIC, SHALLOT, CHILE
(1st Course Portion with Regular Linguini Only) \$15/\$22

bucatini e broccoli raap, THICK SPAGHETTE AND BROCCOLI RABE, INFUSED GARLIC-WHITE ANCHOVIE OIL, SWEET VIDALIA ONIONS AND CHILLI, TOASTED BREAD CRUMBS WITH PRESERVED LEMON, PARMESAN \$20

SECONDI PESCE

merluzzo, BAKED COD, HOMEMADE BITTER GREEN RAVIOLIS, SPRING GREEN BEANS, SAN MANZANO TOMATOES WITH VIRGIN OLIVE OIL, SHAVED GARLIC AND GARDEN OREGANO \$24

capesante alla scottate, SEARED JUMBO SEA SCALLOPS, SAUTEED SPINACH WITH CIPOLLINI ONIONS, CECE BEAN-ROASTED GARLIC PUREE, ROASTED RED PEPPER-CHILI OIL \$32

salmone, GRILLED WESTER ROSS SALMON WITH HERBS DE PROVENCE, MIXED COLORED CHERRY TOMATOES WARMED WITH LEMON-BUTTER AND GARDEN CHIVES, GREEN OF THE DAY, ROASTED POLENTA CAKE \$25

zuppa di pescatore alla cippino, FISHERMANS STEW, SCALLOPS, SHRIMP, CLAMS, MUSSELS, LOCAL FISH, TOMATO-PERNOD BRODETTO WITH BRAISED FENNEL, SAFFRON AIOLI GRILLED CIABATTA \$26

SECONDI CARNE

agnello alla brasare, BRAISED LAMB LOIN CHOPS, PAN-SAUCE WITH SWEET VIDALIA ONIONS, OIL CURED OLIVES AND CHOPPED HERBS, ROASTED POLENTA CAKE, SAUTEED BABY SPINACH \$28

pollo di giorno, BELL & EVANS PAN-ROASTED BREAST, WITH CHEF'S DAILY PREPARATION
\$Market Price

braciola di maiale, SEARED MAINE FAMILY PORK CHOP, SWEET VINEGAR PEPPERS WITH CIPPOLINI ONIONS AND SAGE, ROSEMARY ROAST YUKON, GARLIC OIL SAUTEED BROCCOLI RABE \$24

filetto di manzo, GRILLED VERMONT'S PINELAND FARM FLAT IRON STEAK, GORGONZOLA-ROASTED GARLIC-CHIVE BUTTER, ROSEMARY ROASTED YUKON, GRILLED ASPARAGUS \$27

CONTORNI \$7

ROSEMARY ROASTED YUKON, SAUTEED BROCCOLI RABE OR BABY SPINACH WITH OLIVE OIL & GARLIC, GRILLED ASPARAGUS OR BUTTERED GREEN BEANS

THIS MENU IS SUBJECT TO CHANGE GIVEN PRODUCT AVAILABILITY AND INTRODUCTION OF SUMMER SPECIALITIES FOR THIS SEASON.

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.