

Winter Twenty-Nineteen

ANTIPASTI

zuppa del giorno, Escarole and Cannelini Beans, Shaved Garlic, Chicken Brodo \$9

risotto del giorno, Risotto of the Day market price

melanzane, Fried Breaded Eggplant Stack, Ricotta-Pine Nut-Basil Pesto, Mozzarella, Marinara \$12

salmone alla casa, Lemoncello-Dill Cured Salmon, Shaved Fennel with Citrus, Capers and Italian Parsley, Spicy Aioli, Crostini \$12

misto di carne, Mixed Meat Plate (Prosciutto, Salami Milanese and Calabrese), Sweet Golden Peppers, Roasted Red Bell Peppers, Mixed Olives, Artichokes, Pecorino Toscano, Reduced Balsamic, Grilled Crostini \$13

gambero con arugula, Jumbo Shrimp with Plum Tomato-Wine-Butter Sauce, Sweet Onion, Garlic, and Oregano, Wilted Arugula, Grilled Toast Point \$13

ostriche all' arrosto, Roasted Oysters, Panko with Preserved Lemon, Herbs, Sautéed Shallots and Garlic, Virgin Olive Oil \$15

pepe cubanella ripieno, Stuffed Cubanella Peppers with Beef, Pork, Veal, Pine Nuts, Currants and Panko, Marinara, Pecorino \$15

INSALATA

insalata di casa, Spring Mix, Grape Tomatoes, Cucumber, Mixed Olives, Herbs de Provence, Confit-Shallot-Balsamic Vinaigrette \$9

caesar, Romaine, Creamy Lemon-Anchovy Vinaigrette, Pecorino, Roasted Red Peppers, White Anchovie \$10

spinaci, Spinach, Gorgonzola Dressing, Crispy Smoked Bacon, Sliced Red Onion \$11

arugula, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Mandarin Orange \$11

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

penne con salsiccia, Penne Rigata, Sweet Italian Fennel Sausage, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano \$23

gambero alla affogare, Poached Jumbo Shrimp. Fish Fume-Wine-Butter with Plum Tomatoes, Vidalia, Onions, Garlic and Oregano, Linguini, \$24

PRIMI (cont)

ravioli con arragosta, Our Local Lobster Ravioli with Chives, Tarragon-Brown Butter \$27

linguini nera con vongole, Black Linguini, Local Littlenecks, Clam Juice, Thyme-Garlic Roasted Tomatoes, Shallot, Chili \$25

bosciaola con fettuccini, Roasted Mushrooms with Porcini-Pancetta-Sage-Sherry Cream Sauce, Fettuccini Pasta, Parmesan \$24

fettuccini e broccoli raap, Fettuccini Pasta, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs with Preserved lemon, Parmesan \$23

SECONDI PESCE

merluzzo, Baked Northern Atlantic Cod, Herb Dusted, Thyme-Garlic Roasted Plum Tomatoes, Brussel Sprouts, Potato Gnocchi \$26

capesante alla scottate, Seared Jumbo Sea Scallops, Ceci Bean-Roasted Garlic Puree, Sautéed Spinach with Cipolline Onions, Arugula Pesto, Roasted Red Pepper Oil \$29

salmone, Grilled Scottish Wester Ross Salmon, Modern Balsamic Sauce with Herbs de Provence, Sautéed Escarole, Roasted Yukon Gold Potato Wedges \$26

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli \$28

SECONDI CARNE

agnello alla griglia, Grilled Loin Lamb Chops, Red Currant Jelly-Demi Sauce with Mint, Goats Cheese Ravioli, Sautéed Spinach \$29

pollo alla marsala, Statler Chicken Breast Pan-seared, Marsala Wine Sauce with Baby Bella Mushrooms, Roasted Garlic and Tarragon, Creamy Mash Potatoes, Root Vegetables \$25

carne del giorno, Specially Prepared Meat Selection of the Day market price

bistecca alla grille, Grilled Beef Tenderloin Tips, Rosemary, Garlic, Olive Oil Marinade, Aromatic Port Wine-Demi Glaze Sauce, Creamy Mashed Potatoes, Root Vegetables \$28

WE REGRETT THAT WE ARE UNABLE TO ISSUE SEPARATE CHECKS. SPLIT PAYMENTS ARE ACCEPTED BASED UPON YOUR REQUEST AND CALCULATIONS.

UNDERCOOKED MEAT , FISH AND SHELLFISH MAY CAUSE FOOD BOURNE ILLNESS, BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.