

Spring Twenty-Nineteen

Please note that menu items, descriptions and pricing will alter as we approach our summer season. ENJOY!

ANTIPASTI

zuppa del giorno, Today's Soup Market Price

risotto del giorno, Today's Risotto 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

granchio e risotto, Lump Crab-Risotto Cake with Mixed Bell Peppers and Chives, Basil-Pickle Aioli, Arugula with Frantoria Extra Virgin Olive Oil and Maldon Salt Flakes \$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 \$14

ostriche all' arrosto, Roasted Oysters with Panko, Preserved Lemon, Parsley with Sauteed Shallots and Garlic \$15

INSALATA

insalata di casa, Artisan Mix, Grape Tomato, English Cucumber, Olives, Herbs de Provence, Confit-Shallot-Balsamic Vinaigrette \$9

romaine alla caesar, Romaine, Creamy Lemon-Anchovy Vinaigrette, Roasted Red Bell Peppers, White Anchovy, Pecorino Romano \$11

arugula, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Mandarin Orange \$12

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

salsiccia con penne, Sweet Italian Fennel Sausage with Penne Rigate, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano \$21

linguini nera con vongole, Black Linguini, Local Littlenecks, Clam Juice, Garlic-Thyme Roasted Tomatoes, Shallot and Fresno Chili \$23

pasta del giorno, Pasta of the Day Market Price

gambero alla affogare, Poached Jumbo Shrimp, Plum Tomato-Fish Fume-Butter with Shaved Garlic, Sweet Onion and Oregano, Linguini \$22

fettucini e broccoli raap, Fettucini and Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs with Preserved Lemon, Parmesan \$21

PRIMI

ragu di manzo, Waygu Beef Over Night Braised with Sam Manzano Tomatoes, Red Wine, Garlic and Sweet Vidalia Onion, Fettuccini, Pecorino Romano \$22

SECONDI PESCE

pesce del giorno, Our Fish Preparation of the day Market Price

merluzzo, Baked Herb Dusted Northern Atlantic Cod, Studded San Manzano Tomatoes with Virgin Oil-Shaved Garlic and Calamata Olives, Sauteed Escarole, Roasted Rosemary Yukon Gold Potatoes \$26

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

salmone, Baked Scottish Wester Ross Salmon with Panko-Sun-dried Tomato Crust, Brandy-Lemon-Garlic Cream Sauce, Wilted Baby Spinach, Potato Gnocchi \$27

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli \$27

SECONDI CARNE

pollo alla scottato con limone, Seared Bell & Evans Chicken Breast, Poultry Sauce with Lemon, Garlic and Chopped Mixed Herbs, Creamy Mashed Potatoes, Sauteed Rainbow Swiss Chard \$24

costa di maiale, 12oz Maine Family Farm Pork Chop, Pan Sauce with Sweet Golden Vinegar Peppers, Shaved Garlic, Cippolini Onions and Sage, Rosemary Roasted Yukon Gold Potatoes Vegetable of the day \$26

filetto di manzo macerare, Grilled Beef Tenderloin Tips, Rosemary-Garlic-Olive Oil Marinade, Aromatic Port Wine-Demi Reduction, Creamy Mashed Potatoes, Grilled Asparagus \$28

agnello alla griglia, Grilled Loin Lamb Chops, Red Currant Jelly-Demi with Mint, Butter Nut Squash Ravioli, Sauteed Swiss Chard \$29

vitello del giorno, Our Veal Preparation of the Day Market Price

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

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