

Fall-Winter Twenty-Sixteen

OUR SEASONAL A LA CARTE MENU IS SUBJECT TO CHANGE GIVEN PRODUCT AVAILABILITY

ANTIPASTI

zuppa del giorno, SOUP OF THE DAY \$8

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

risotto del giorno, RISOTTO OF THE DAY \$10

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

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

gambero bruschetta, POACHED JUMBO SHRIMP WITH SAN MANZANO TOMATO-FISH FUME-BUTTER SAUCE WITH ROASTED GARLIC WILTED BABY ARUGULA, GRILLED CHIABATA \$12

misto do carne, PARM HAM, AND SMOKED PANCETTA, SWEET GOLDEN PEPPERS, ROASTED BELL PEPPERS, MIXED OLIVES, ARTICHOKE, PECORINO TOSCANO, REDUCED BALSAMIC, FIRE GRILLED CROSTINI \$13

cozze, LOCAL MUSSELS WITH WINE, SHALLOTS, GARLIC AND THYME \$9

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 \$10

spinaci, CRISPY DOUBLE SMOKED BACON, GOLDEN DELICIOUS APPLE, GORGONZOLA DRESSING \$10

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

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

riccioli con salsiccia, SHORT SPIRAL PASTA, ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, GARLIC, CHILI FLAKES, PECORINO \$20

ravioli con zucca, HOMEMADE WITH BUTTERNUT SQUASH AND RICCOTA, SAGE BROWN BUTTER WITH ROASTED GARLIC, PARMIGIANO (1st Course Portion) \$14/\$22

agnello brasare e pappardella, SAN MANZANO TOMATO-RED WINE BRAISED LAMB, GAROFALO WIDE PASTA, PECORINO \$21

PRIMI

linguini nera con vongole, BLACK LINGUINI, LOCAL LITTLENECKS, WHITE WINE, HERB ROASTED TOMATOES, GARLIC, CHILE (1st Course Portion with Fettuccini Only) \$14/\$21

gnocchi alla bosciaola, POTATO GNOCCHI, ROASTED WILD MUSHROOMS WITH PORCINI-PANCETTA-SAGE-SHERRY CREAM SAUCE \$21

linguini con gambero, POACHED JUMBO SHRIMP WITH A TOMATO-FISH FUME-BUTTER SAUCE, OREGANO AND GARLIC, LINGUINI \$21

SECONDI PESCE

pesce del giorno, FISH OF THE DAY Market Price

merluzzo, CHARDONNAY BAKE ATLANTIC COD, PANKO-PRESERVED LEMON-CRUST, HERB ROASTED PLUM TOMATOES-BUTTER-FISH FUME SAUCE WITH ARTICHOKE, GARLIC AND FRESH OREGANO, SAUTEED ESCAROLE, ROAST POLENTA CAKE \$23

capesante alla scottate, SEARED JUMBO SEA SCALLOPS, CECI BEAN-ROASTED GARLIC PUREE, SAUTEED SPINACH WITH CIPOLLINI ONIONS, ARUGULA PESTO, CHILI OIL \$28

salmone agro dolce, GRILLED SCOTISH WESTER ROSS SALMON, MODERN BALSAMIC SAUCE WITH HERBS DE PROVENCE, SAUTEED GARLIC OIL BROCCOLI RABE, ROASTED SWEET POTATOES \$23

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

SECONDI CARNE

agnello alla griglia, GRILLED ROSEMARY-GARLIC MARINATED LAMB LOIN, HONEY ROASTED PEELED BABY CARROTS, ROASTED YUKONS, RED CURRENT JELLY REDUCTION WITH FRESH MINT \$28

pollo del giorno, OUR CHICKEN OF THE DAY WITH CHEF'S SPECIAL PREPARATION Market Price

maiale osso bucco alla milanese, BRAISED HERITAGE PORK SHANK, SAFFRON RISOTTO, BRAISING VEGETABLES AND JUS, GREMOLATA \$24

filetto di manzo, GRILLED PITET BEEF TENDERLOIN WILD MUSHROOM-SHERRY CREAM SAUCE WITH GREEN PEPPERCORNS, YUKON GORGONZOLA MASHED, ASPARAGUS \$27

CONTORNI \$7

ROSEMARY ROASTED YUKON, SAUTEED ESCAROLE, BROCCOLI RABE OR BABY SPINACH WITH OLIVE OIL & GARLIC, GRILLED ASPARAGUS, HONEY ROASTED PEELED BABY CARROTS

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