

**antipasti**

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, soppressata, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	
LOCAL ARTISANAL CHEESES	\$16
Melinda Mae <i>CT</i> , Cry Baby, Litchfield <i>CT</i> , CT Blue <i>CT</i> , Nehante Abbey, Old Lyme <i>CT</i> , local honey, grissini	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, Salami al Tartufo, Prosciutto Di Parma Singleton smoked pepperoni	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
GRILLED CALAMARI	\$12
olive oil potatoes, soffritto, nduja, lemon, smoked paprika	
POTATO & BACCALA FRITTERS (salted Cod)	\$10
saffron aioli, arugula, lemon	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
STEAMED LITTLE NECK CLAMS	\$12
leeks, white wine, soppressata, Nduja butter, garlic & bread	
HOUSEMADE TORTELLINI IN BRODO	\$8
braised chicken, kale, parmesan consume	
"HEN OF THE WOODS" MUSHROOM RAGU	\$9
San Marzano tomato, onion, truffle pecorino, creamy white polenta	
FILET MIGNON STEAK TARTAR	\$12
lemon dressed arugula, shaved parmigiano, truffle emulsion	
CRISPY SPICE GLAZED PORK BELLY	\$10
winter citrus, fennel, arugula, pistachio, Calabrian chili vinaigrette	
LIONI BURATTA MOZZARELLA	\$12
roasted sweet baby peppers, prosciutto, saba balsamic	
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey, soft herbs & sea salt	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napoletano	

wood fired brick oven pizza

OUR BIANCO PIE	\$16
ricotta, goat cheese, red onion, pistachio & truffle honey	
BRUSSEL SPROUTS & TRUFFLE	\$16
caramelized onions, parmigiano, taleggio, brussel sprouts & truffle paste	
FIG PIE	\$17
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
WILD MUSHROOM	\$16
fresh mozzarella, Fontina, Parmigiano, basil & truffle paste <i>add prosciutto \$2 add cage free egg \$1</i>	
SMOKED SALMON FLATBREAD	\$14
crème fraiche, red onions & arugula salad	
FRIED EGGPLANT	\$14
fresh mozzarella, smoked mozzarella, basil pesto	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$17
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto <i>add cage free egg \$1</i>	
MARGHERITA	\$15
San Marzano tomatoes, Fior Di Latte mozzarella & basil <i>add meatballs \$4 add prosciutto \$2</i>	
SPICY SOPPRESSATA	\$17
scamorza smoked mozzarella, spicy Calabrian honey, nduja pork	
ITALIAN SAUSAGE	\$16
San Marzano tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
San Marzano tomatoes, mozzarella, red onion & fresh oregano	

*Gluten Free Pies Available***salads**

CAESAR	\$9
romaine, radicchio, garlic croutons Grana Padano	
BOSTON BIBB	\$9
red onions, cucumber, sun dried <i>tomatoes</i> , pine nuts, gorgonzola & lemon vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10
gala apples, frisee salad & cider vinaigrette	

TOSCANO SALAD	\$10
mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
CHOPPED KALE	\$10
focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	

pasta

PENNE ALLA VODKA	\$17
sun dried tomatoes, basil, cream & Grana Padano <i>add chicken \$19 add wild shrimp \$22</i>	
WOOD OVEN BAKED RIGATONI	\$18
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	

GRANDMA'S RAVIOLI	<i>appetizer</i> \$9	\$18
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano		
HOUSEMADE SQUID INK CAVATELLI		\$22
shrimp, calamari, arrabiata, scungilli, nduja pork & green olives		
HOUSEMADE LEMON RICOTTA GNOCCHI		\$22
ragu braised veal & truffle pecorino		
ORECCHIETTE ALLA SCARPIELLO		\$21
braised chicken and sweet sausage ragu, peppers, stracciatella mozzarella		
HOUSEMADE FETTUCCINE		\$17
guanciale, ricotta, parmigiano, cracked pepper		

main plates

PAN ROASTED BRANZINO	\$28
garlic smashed fingerling potato, seared Italian chicory lettuce, pistachio salsa verde	
DAY BOAT MAINE SCALLOPS	\$27
preserved myer lemon & pepper risotto, citrus, fennel, arugula	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, melted leeks, green beans	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$32
potato cake, green olive tapenade & Italian mixed greens	
BRAISED LAMB SHANK	\$22
Linguica sausage, mascarpone polenta, brussel sprouts, crispy shallots	
SPICE GLAZED LONG ISLAND DUCK BREAST	\$28
butternut squash farro, confit duck leg, dried cherries, crispy pancetta, autumn spiced plum sauce	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$22
white marscapone polenta, roasted broccoli, salsa verde	
C.A.B. NY SIRLOIN	\$33
broccoli rabe, potato puree, glazed cipollini onions	

Italian classics

MONDAY	
CHICKEN MILANESE	\$22
HALF PRICE BOTTLES OF WINE \$30-\$100	
TUESDAY	\$22
FRESHLY SHUCKED LINGUINE AND CLAM	
WEDNESDAY	\$24
PORK MILANESE	
THURSDAY	\$22
CHICKEN PARMIGIANO-"ITALIAN-AMERICAN CLASSIC"	
FRIDAY	\$24
FRESH FETTUCCINE JUMBO SHRIMP SCAMPI	
SATURDAY	\$36
PAN ROASTED FILET MIGNON	
SUNDAY	\$20
WOOD FIRE EGGPLANT PARMIGIANO	