



a n t i p a s t i

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, coppa, 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	
WOODFIRE ROASTED OYSTERS	\$12
guanciale, herbed butter, parmesan cheese, hot sauce	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
GRILLED CALAMARI	\$12
olive oil potatoes, soffritto, nduja, lemon	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
LIONI BURATTA MOZZARELLA	\$11
marinated strawberries, prosciutto, evoo, balsamic nero	
GRILLED ARTICHOKE	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey, soft herbs & sea salt	
MY AUNT JOSIE'S MEATBALLS	\$12
straciatella mozzarella, sugo Napoletano	
WARM MARINATED RAINBOW BEETS	\$10
pear vinegar, crumbled goats cheese, toasted marcona almonds	
BEEF CARPACCIO	\$12
truffle salt, pickled CT oysters mushrooms, arugula, Grana Padano	
GRILLED SHRIMP SCAMPI TOAST	\$11
Tomato, salsa verde, lemon	

w o o d f i r e d b r i c k o v e n p i z z a

OUR BIANCO PIE	\$16
ricotta, goat cheese, red onion, pistachio & truffle honey	
ARUGULA PIE	\$17
Mozzarella, tomato, caramelized onions, arugula	
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	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$17
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
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	
ZUCHINI PIE	\$17
caramelized onions, lemon cream, crispy prosciutto	

Gluten Free Pies Available

s a l a d s

CAESAR SALAD	\$9	TOSCANO SALAD	\$10
romaine, radicchio, garlic croutons Grana Padano		mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
STRAWBERRY & GRAIN	\$10	CHOPPED KALE	\$10
organic strawberry, bamboo rice, wheat berry, chic pea, green lentil, dandelion greens, kale, pear & ginger vinaigrette, toasted walnuts		focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
BABY LETTUCES	\$8	BOSTON BIBB	\$9
shaved celery, radishes & white balsamic vinaigrette		red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10		
gala apples, frisee salad & cider vinaigrette			

p a s t a

PENNE ALLA VODKA	\$17	"MY MOM'S" SPAGHETTI CARBONARA	\$19
sun dried tomatoes, basil, cream & Grana Padano <i>add chicken \$19 add wild shrimp \$23</i>		pancetta, peas, soft onions, cage free egg & Grana Padano	
WOOD OVEN BAKED RIGATONI	\$19	GRANDMA'S RAVIOLI	\$18
Italian sausage, peas, plum tomatoes, cream & mozzarella		chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano <i>appetizer \$9</i>	
RUSTICHELLA RIGATONI BOLOGNESE	\$19	HOUSEMADE SQUID INK CAVATELLI	\$22
classic meat sauce, fresh ricotta & grated nutmeg		shrimp, calamari, arrabiata, scungilli, nduja pork & green olives	
HOUSEMADE LEMON RICOTTA GNOCCHI	\$24	ORECCHIETTE ALLA SCARPIELLO	\$21
bacon lardons, summer squash, basil & arugula pesto, lump crab		braised chicken and sweet sausage ragu, cubanelle peppers, straciatella mozzarella	

m a i n p l a t e s

PAN ROASTED WILD HALIBUT	\$30
spring vegetable medley & tri color quinoa, sweet pea puree, early summer relish	
DAY BOAT NANTUCKET SCALLOPS	\$27
sweet corn ragu, yellow squash, zucchini, pea shoots	
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	
16oz VEAL T-BONE	\$36
olive oil roasted potatoes, grilled jumbo asparagus, wild mushrooms	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$22
white mascarpone polenta, roasted broccoli, spring onion, salsa verde	
C.A.B. NY SIRLOIN	\$33
broccoli rabe, potato puree, glazed cipollini onions	

I t a l i a n c l a s s i c s

MONDAY	
CHICKEN MILANESE	\$22
HALF PRICE BOTTLES OF WINE \$30-\$99	
TUESDAY	\$22
FRESHLY SHUCKED LINGUINE AND CLAM	
WEDNESDAY	\$24
PORK CHOP MILANESE	
THURSDAY	\$22
CHICKEN PARMIGIANO-"ITALIAN-AMERICAN CLASSIC"	
FRIDAY	\$28
FRESH FETTUCCINE LOBSTER FRA DIAVOLO	
SATURDAY	\$36
FILET MIGNON	
SUNDAY	\$20
WOOD FIRE EGGPLANT PARMIGIANO	