



a n t i p a s t i

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, salumi, eggplant caponata, arancini, roasted peppers, mozzarella ciliegine & pickled eggplant	
ARTISANAL CHEESES	\$16
Melinda Mae CT, Midnight Moon CA, Point Reyes Blue CA, Barely Buzzed UT, bar nuts, & quince	
ITALIAN SALUMI BOARD	\$16
Coppa, Soppressata, La Molisana Dry Sausage & Prosciutto Di Parm	
MAINE PEEKYTOE CRAB TOAST	\$10
avocado, heirloom cherry tomatoes, lime, jalapeno	
LIGURIAN SEAFOOD SALAD	\$12
marinated shrimp & calamari, arugula, celery, lemon caper vinaigrette	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
GRILLED CALAMARI	\$15
heirloom tomato fra diavolo, nduja, parsley, lemon	
BLISTERED FARM SHISHTOS	\$10
parmesan cheese, fried capers, lemon	
WOODOVEN ROASTED , FARM BEETS	\$9
Melinda Mae cheese, Sicilian roasted almonds, honey drizzle	
BRESAOLA "CARPACCIO"	\$10
salt cured beef, arugula, pickled mushrooms, shaved Parmigiano	
"BEAVER MEADOW FARM" TOMATO CAPRESE SALAD	\$10
fior di latte mozzarella, torn fresh basil, champagne vinaigrette	
GRILLED ARTICHOKEs	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
WHIPPED RICOTTA	\$9
grilled ciabatta, local honey, soft herbs & sea salt	
CRISPY GLAZED PORK BELLY	\$10
watermelon, pistachio, cilantro & ginger vinaigrette, arugula salad	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napolitano	

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	
MARGHERITA	\$15
San Marzano tomatoes, Fior Di Latte mozzarella & basil	
	add prosciutto \$2
WILD MUSHROOM	\$16
fresh mozzarella, Fontina, Parmigiano, speck ham, basil & truffle oil	
	add cage free egg \$1
CAPRICCIOSA	\$17
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
	add cage free egg \$1
WHITE MARGHERITA	\$16
local heirloom tomatoes, fresh mozzarella, basil, truffle paste, parmigiano	
SUMMER ZUCCHINI PIE	\$16
lemon panna, caramelized onion, crispy prosciutto, Mystic Melville cheese	
ARUGULA	\$16
mozzarella, fresh tomatoes, caramelized onions, & arugula salad	
SHRIMP PIE	\$17
plum tomatoes, fresh mozzarella, artichokes, arugula	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
ITALIAN SAUSAGE	\$16
San Marzano tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
San Marzano tomatoes, mozzarella, red onion & fresh oregano	
FIG PIE	\$17
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
SMOKED SALMON FLATBREAD	\$14
crème fraiche, red onions & arugula salad	

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

p a s t a

PENNE ALLA VODKA	\$17	GRANDMA'S RAVIOLI	appetizer \$9	\$18
sun dried tomatoes, basil, cream & Grana Padano		chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano		
	add chicken \$19 add wild shrimp \$22	HOUSEMADE SQUID INK CAVATELLI		\$22
WOOD OVEN BAKED RIGATONI	\$18	shrimp, calamari, arrabiata, scungilli, nduja pork & green olives		
Italian sausage, peas, plum tomatoes, cream & mozzarella		"MY MOM'S" SPAGHETTI CARBONARA		\$19
RUSTICHELLA RIGATONI BOLOGNESE	\$19	pancetta, peas, soft onions, cage free egg & Grana Padano		
classic meat sauce, fresh ricotta & grated nutmeg		CAVATELLI PORK SUGO		\$20
LEMON RICOTTA GNOCCHI ALLA NORMA	\$18	smoked pork, caramelized onions, smoked mozzarella, breadcrumbs		
Local eggplant, yellow tomato sugo, stracciatella mozzarella & basil butter		JUMBO LUMP CRAB		\$19
		Linguini, garlic, heirloom tomatoes, basil, toasted breadcrumbs		

m a i n p l a t e s

DAY BOAT GEORGES BANK SCALLOPS	\$28
cauliflower puree "Colgan Farm" heirloom carrots, pine nut caper raisin salsa	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, tender leeks & "Beaver Meadow" farm string beans	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$32
potato cake, green olive tapenade & Italian mixed greens	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$22
Anson Mills polenta, roasted broccoli, 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-\$100	
TUESDAY	\$22
FRESHLY SHUCKED LINGUINE AND CLAM	
WEDNESDAY	\$24
PORK MILANESE	
THURSDAY	\$22
CHICKEN PARMIGIANO-"ITALIAN-AMERICAN CLASSIC"	
FRIDAY	\$24
FRESH FETTUCCHINE JUMBO SHRIMP SCAMPI	
SATURDAY	\$36
PAN ROASTED FILET MIGNON	
SUNDAY	\$20
WOOD FIRE EGGPLANT PARMIGIANO	