

primo

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| SOUP OF THE DAY: French Onion | \$10 |
| GRILLED ARTICHOKE crushed hazelnuts, balsamic, shaved Grana Padano | \$14 |
| CHARRED BRUSSELS grilled Halloumi cheese, pumpkin seeds, & Calabrian chili maple dressing | \$14 |
| WHIPPED RICOTTA (TO SHARE) local honey, sea salt, grilled Pugliese bread | \$15 |
| MY AUNT JOSIE'S MEATBALLS stracciatella, mozzarella, toasted breadcrumbs, EVOO | \$15 |
| TOMATO MOZZARELLA ARANCINI arrabbiata sauce, shaved Grana Padano, arugula | \$14 |
| *OCTOPUS CARPACCIO green olive vinaigrette, lemon, smoked paprika, arugula | \$17 |
| GRILLED PORTUGUESE OCTOPUS spicy chickpea puree, Gigante beans, celery, red wine vinaigrette, smoked paprika | \$20 |
| FRESH RHODE ISLAND FRIED CALAMARI sriracha aioli, cherry peppers, arrabbiata sauce | \$17 |
| MIKEY'S HOT HONEY WINGS ½ dz \$12 dz \$24 | |

pasta

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| PENNE ALLA VODKA sundried tomatoes, basil, cream, Grana Padano <i>add sausage \$27 add chicken \$27 add shrimp \$30</i> | \$22 |
| HANDMADE SQUID INK CAVATELLI shrimp, calamari, scungilli, green olives, nduja pork, arrabbiata | \$30 |
| BAKED RIGATONI Italian sausage, peas, plum tomatoes, mozzarella, cream, Grana Padano | \$27 |
| RUSTICHELLA RIGATONI BOLOGNESE classic meat ragu, Grana parm, fresh ricotta, grated nutmeg | \$27 |
| GRANDMA'S RAVIOLI roasted chicken and prosciutto filling, guanciale & tomato sugo | \$27 |
| OUR RICOTTA GNOCCHI braised veal ragu, rich brodo, fresh peas, & truffle pecorino | \$28 |
| MY MOM'S SPAGHETTI CARBONARA soft onions, English peas, guanciale & cage free egg yolk | \$26 |
| HOUSE MADE LUMACHE CON PANNA E PROSCIUTTO tomato, basil, cream & Grana Padano | \$28 |
| TROFIE MUSHROOM ALFREDO Seacoast Mushrooms, pancetta, truffle alfredo, Truffle Pecorino | \$27 |
| HOUSEMADE PAPPARDELLE ALLA NORCIA ragu of wild boar, Grana Padano, stracciatella mozzarella, cocoa & Pecorino Canestrino | \$29 |
| HANDMADE SPINACH FETTUCCINE pistachio spinach pesto, guanciale, burrata cheese | \$27 |

entrées

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| PORCINI DUSTED DAY BOAT SCALLOPS Cauliflower gratin, fig vincotto, cranberries, Brussel shavings & pumpkin seeds | \$38 |
| HONEY MUSTARD BBQ GLAZED SALMON* green beans, leeks, potato puree, carrot sauce | \$32 |
| CRISPY CHICKEN MILANESE Italian greens, marinated red peppers, lemon butter sauce | \$28 |
| BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN potato puree, roasted broccoli, salsa verde | \$29 |
| CLASSIC EGGPLANT PARMESAN grana parm, pecorino, arugula salad | \$28 |
| OUR CHICKEN PARMESAN fresh mozzarella, house made cavatelli pasta, Aunt Josie's sauce | \$29 |
| CENTER CUT 12oz N.Y. SIRLOIN* PRIME potato puree, broccoli rabe, cipollini onions, red wine jus | \$56 |
| PORK CHOP MILANESE marinated peppers, Italian greens & lemon butter sauce | \$29 |
| PAN ROASTED BRANZINO broccoli rabe, roasted potatoes, winter and fennel salad with cara cara oranges, topped with our house made lemon beurre blanc | \$35 |
| SHRIMP FRANCESE pan seared lightly battered jumbo shrimp with a white wine lemon sauce, served with a side of bucatini alla Limone topped with Pecorino Canestrino | \$29 |

Before placing your order, please inform your server if a person in your party has a food allergy. Our kitchen will gladly accommodate dietary restrictions.

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| PROSCIUTTO DI PARMA gem lettuce, Chianti wine vinaigrette, Castelvetro olives, breadsticks, D.O.P prosciutto di Parma, buffalo mozzarella | \$18 |
| ARTISINAL CHEESES & SALUMI (FOR TWO) Truffle Pecorino (IT), Camembert (CT) Asher Blue (GA), Prosciutto Di Parma (IT), Hot Soppresata (CA), Truffle Cacciatorini (CA) | \$25 |
| ROASTED PROSCIUTTO WRAPPED DATES gorgonzola cheese, toasted pumpkin seeds, raw brussels sprout salad | \$13 |
| BEEF CARPACCIO pickled mushrooms, fried capers, arugula, lemon | \$18 |
| RAW BRUSSEL SPROUT & BURRATA SALAD Mozzarella, toasted Marcona almonds, D.O.P. truffled Pecorino, Prosciutto di Parma, lemon, e.v.o.o., breadsticks | \$16 |

insalata

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| BOSTON BIBB SALAD red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette | \$14 |
| APPLE & ARUGULA SALAD shaved fennel, frisee, warm pistachio goat cheese, cider vinaigrette | \$14 |
| CAESAR SALAD romaine, radicchio, garlic croutons, Grana Padano | \$14 |
| BABY LETTUCES shaved celery, fennel, radishes, white balsamic vinaigrette | \$13 |
| KALE SALAD red onion, tomato, cranberries, pumpkin seeds, bacon, garlic croutons, creamy goat cheese dressing | \$14 |
| NANCY'S CHOPPED SALAD Iceberg lettuce, salami, provolone, chickpeas, tomatoes & oregano vinaigrette, pepperoncini | \$14 |
| TOSCANO SALAD bocconcini mozzarella, olives, tomatoes, artichokes, green beans, polenta croutons, balsamic vinaigrette | \$14 |

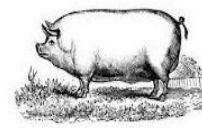
ADD CHICKEN \$10 * SHRIMP \$12 *SALMON \$17 *HANGER STEAK \$22

brick oven pizza

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| POTATO PIE caramelized onion, roasted potato, Grana Padano, fontina, stracciatella mozzarella | \$19 |
| THREE PIGS PIE sausage, pepperoni, soppressata, parmesan, mozzarella, red sauce, hot honey, house spices | \$21 |
| SHRIMP SCAMPI PIE capers, garlic oil, mozzarella & lemon butter sauce | \$25 |
| FIG PIE fresh mozzarella, gorgonzola, fig jam, prosciutto, arugula | \$19 |
| OUR BIANCO PIE ricotta, goat cheese, red onion, pistachio, truffle honey | \$20 |
| WILD MUSHROOM PIE fresh mozzarella, fontina, prosciutto, parmigiano, truffle oil | \$20 |
| BUFFALO CHICKEN QUATTRO FROMAGGIO PIE chicken, caramelized onions, mozzarella, gorgonzola, ricotta | \$20 |
| MARGHERITA PIE organic tomatoes, Fior di Latte mozzarella, basil add meatballs \$5 add prosciutto \$4 | \$17 |
| PEPPERONI PIE organic tomatoes, mozzarella, red onion, fresh oregano | \$20 |
| SPICY SOPPRESSATA WHITE PIE fresh mozzarella, Grana Padano, hot honey & nduja pork | \$20 |
| CACIO E PEPE AL TARTUFO PIE truffle paste, truffle pecorino, mozzarella, fontina, E.V.O.O, basil & black pepper | \$18 |

*Gluten Free Crust Available (\$6.00)
Our Gluten Free Crust is 100% Vegan and
contains no soy, nuts or GMO ingredients*

**These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food borne illness.*



| wine | glass/bottle | wine | bottle |
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| sparkling | | (Vintages Subject to Change) sparkling | |
| PROSECCO, <i>Gooseneck</i> , Italy | 12 48 | FERRARI, Brut, Italy | 55 |
| PROSECCO ROSE, <i>Cavit Lunetta</i> , Italy (187ml split) | 12 N/A | CIPRIANI BELLINI (White Peach), Italy | 55 |
| MOSCATO DOLCE, <i>Villa Jolanda</i> , Italy (187ml split) | 13 N/A | VEUVE CLICQUOT, Champagne Brut, France | 150 |
| CHAMPAGNE GRAN BRUT, <i>Perrier Jouet</i> , France (187ml) | 55 N/A | VEUVE CLICQUOT, Champagne Cuvee Rose, France | 165 |
| white | | white | |
| ROSE, <i>Chateau Montaud</i> , France | 12 48 | WILLAMETTE VALLEY, Riesling, OR '22 | 48 |
| RIESLING, <i>Hogue</i> , Washington | 12 48 | DAOU, Rose, Paso Robles, CA '22 | 65 |
| PINOT GRIGIO, <i>Anterra</i> , Italy | 11 44 | CHATEAU SAINTE MARGUERITE, "Love" Rose, France '21 | 70 |
| PINOT GRIGIO, <i>Riff</i> , Italy | 12 48 | GUIDO MARSELLA, Fiano Di Avellino, Italy, '20 | 70 |
| SAUVIGNON BLANC, <i>Gooseneck</i> , France | 12 48 | CONUNDRUM, White Blend, CA '22 | 50 |
| SAUVIGNON BLANC, <i>Threadcount</i> , CA | 13 52 | MER SOLEIL SILVER, Unoaked Chardonnay, CA '22 | 55 |
| SAUVIGNON BLANC, <i>Echo Bay</i> , New Zealand | 14 56 | FERRARI-CARANO, "Tre Terre" Chardonnay, CA '21 | 75 |
| CHARDONNAY, <i>Josh</i> , CA | 12 48 | ROSE ROCK, Chardonnay, OR '21 | 75 |
| CHARDONNAY, <i>Ferrari Carano</i> , Sonoma County, CA | 15 60 | SONOMA-CUTRER, Chardonnay, CA '23 | 68 |
| reds | | italian reds | |
| PINOT NOIR, <i>Cycles Gladiator</i> , CA | 12 48 | GAJA PROMIS, Toscana, Bolgheri, Italy '23 | 130 |
| PINOT NOIR, <i>Joel Gott</i> , CA | 14 56 | LI VELI PASSAMANTE, Negroamaro, Salento, Italy '23 | 48 |
| PINOT NOIR, <i>Belle Glos Clark & Telephone</i> , CA | 21 84 | CASTELLO DI ALBOLA, Chianti Classico, Italy '23 | 60 |
| MALBEC RESERVE, <i>Domaine Bousquet</i> , ARG | 13 52 | COLTIBUONO, Chianti Classico Riserva, Italy '19 | 65 |
| MERLOT, <i>Clos du Bois</i> , CA | 12 48 | VIETTI, Barbera D'Asti, Italy '23 | 48 |
| CABERNET SAUVIGNON, <i>Backhouse</i> , CA | 12 48 | PERTINACE, Barbaresco, Italy '18 | 95 |
| CABERNET SAUVIGNON, <i>Joel Gott</i> , CA | 14 56 | PRODUTTORI DEL BARBARESCO, Barbaresco, Italy '21 | 100 |
| CABERNET SAUVIGNON, <i>Quilt</i> , Napa Valley, CA | 21 84 | LA VITE "LUCENTE", Toscana, Italy '22 | 70 |
| italian reds | | LA SORTE, Amarone Della Valpolicella, Italy '20 | 100 |
| BARBERA D' ALBA, <i>Briccotondo</i> , DOC, Piedmont, Italy | 12 48 | PERTINANCE, Nebbiolo, Langhe Italy '22 | 75 |
| MONTEPULCIANO D'ABRUZZO, <i>Cantina Zaccagnini</i> , Italy | 15 60 | | |
| CHIANTI CLASSICO, <i>Toscolo</i> , Italy | 13 52 | american & other reds | |
| ROSSO VITIANO, Italy | 13 52 | CAYMUS REDSCHOONER, Malbec Reserve, Argentina '23 | 75 |
| BAROLO, <i>Tenute Neirano</i> , Italy | 21 84 | ORIN SWIFT, L'USINE, Pinot Noir, CA '19 | 120 |
| craft beers, seltzers, & ciders | | ORIN SWIFT, 8 YEARS IN THE DESERT, Zinfandel Blend, CA '23 | 85 |
| cans | | EMMOLO, Merlot, Napa Valley, CA '22 | 65 |
| BACKEAST Double Scoop DIPA 8.4% | | CLINE, Syrah, CA '21 | 40 |
| TWO ROADS Two Juicy DIPA 8.2% | | CAYMUS-SUISUN, GRAND DURIF, Petite Sirah, CA '21 | 105 |
| LAWSON'S Sip of Sunshine DIPA 8.0% | | JUSTIN, Cabernet Sauvignon, Paso Robles, CA '22 | 70 |
| GREY SAIL The Captain's Daughter DIPA 8.5% | | GREENWING, Cabernet Sauvignon, Columbia Valley, WA, '22 | 80 |
| BLUE HILLS ORCHARD Stormalong Cider 5.0% | | FAUST, Cabernet Sauvignon, Napa Valley, CA '22 | 105 |
| WHITE CLAW HARD SELTZER Black Cherry 5.0% | | ROMBAUER, Cabernet Sauvignon, Nappa Valley, CA '21 | 150 |
| HIGH NOON HARD SELTZER Grapefruit 4.5% | | CAYMUS, Cabernet Sauvignon, Napa Valley, CA '23 (1L) | 200 |
| NUTRL VODKA SELTZER Pineapple 4.5% | | PRISONER, SALDO, RED ZINFANDEL, CA '22 | 92 |
| SUNCRUISER Half & Half 4.5% | | PRISONER, "THE PRISONER", RED BLEND, CA '23 | 120 |
| crafts drafts | | PESSIMIST RED BLEND, Pasa Robles, CA '23 | 65 |
| NEW PARK Cloudscape NE IPA 6.5% | | NICKEL & NICKEL, Cabernet Sauvignon, Napa Valley '22 | 190 |
| HARPOON IPA 6% | | | |
| WHALERS Muse "Freestyle" IPA 7.0% | | domestic & imported drafts | |
| FAT ORANGE CAT Ice Cream Man NE IPA 6.5% | | STELLA ♦ GUINNESS ♦ PERONI ♦ NARRAGANSETT | |
| TWO ROADS Lil Heaven Session IPA 4.8% | | BLUE MOON ♦ SAM ADAMS COLD SNAP | |
| domestic & imported bottles | | domestic & imported bottles | |
| BUDWIESER ♦ BUD LIGHT | | MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22 | \$55 |
| MICH ULTRA ♦ MILLER LIGHT | | <i>Rich tropical fruits; crisp & tart</i> | |
| CORONA ♦ HEINEKEN | | PERTINACE, NEBBIOLO, LANGHE ITALY '21 | \$75 |
| HEINEKEN ZERO N/A | | <i>Red berries, savory; juicy flavors & savory</i> | |
| ATHLETIC BREWING COMPANY RUN WILD IPA ZERO N/A | | | |

MANAGER'S CELLAR SELECTION

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| MER SOLEIL SILVER, UNOAKED CHARDONNAY CALIFORNIA '22 | \$55 |
| <i>Rich tropical fruits; crisp & tart</i> | |
| PERTINACE, NEBBIOLO, LANGHE ITALY '21 | \$75 |
| <i>Red berries, savory; juicy flavors & savory</i> | |