

# antipasti

- BABY ARTICHOKE “MILANESE”  15  
*Charred Lemon • Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs • Crispy Garlic*
- GUANCIALE & SHALLOT JAM PIZZA 14  
*Potato Confit • Creamy Fontina Fonduta • Caramelized Shallot • Arugula*
- AUSTRALIAN LAMB “LOLLIPOPS”  18  
*Grilled Sour Dough • Garlic-Rosemary “Pesto” • Gala Apple Relish*
- CHARCUTERIE FOR TWO  21  
*Burrata • San Daniele Prosciutto • Grana Padano • Belgioioso Gorgonzola Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig Preserves*
- BRAISED SHORT RIB MEATBALLS 14  
*Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus*
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## little catch

- BAKED CLAMS 14  
*L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon*
- FLASH-FRIED CALAMARI 15  
*San Marzano Tomato Sauce • Garlic Aioli*
- MEDITERRANEAN OCTOPUS A LA PLANCHA  17  
*Fingerling Potatoes • Fava Bean Hummus • Cherry Tomatoes • Red Onions Chickpeas • Stone Ground Mustard Vinaigrette • Fresh Dill*
- STEAMED NORTH ATLANTIC MUSSELS  14  
*Grilled Parmesan Ciabatta • Sweet Tuscan Chili’s • Saffron Brodetto*
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## insalata

- CHOPPED RUSTIC SALAD  12  
*Romaine • Tomato • Cucumber • Red Onion • Chickpeas • Barrel-Aged Feta Currants • Lemon-Honey Vinaigrette*
- TUSCAN CAESAR 12  
*Romaine • Baby Kale • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing*
- ROASTED BEET & GOAT CHEESE GATEAU  13  
*Whipped Goat Cheese • Roasted Pear • Sicilian Pistachio “Crumble” • Honey-Dijon Vinaigrette*
- AUTUMN TOSS 13  
*Napa Cabbage • Arugula • Creamy Rosemary Vinaigrette • Roasted Acorn Squash Gorgonzola • Roasted Almonds*
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## sides 7

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|----------------------|--------------------------|
| ROASTED POTATOES     | BRUSSEL SPROUTS          |
| ASPARAGUS            | <i>Balsamic-Parmesan</i> |
| SAUTÉED BABY SPINACH | BROCCOLI RABE            |

## pasta



ORECCHIETTE TOSCANA	24
<i>Sweet &amp; Spicy Italian Sausage • Broccoli Rabe • Toasted Garlic Whipped Herb Ricotta</i>	
MAFALDINE BOLOGNESE	24
<i>Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano</i>	
TAGLIATELLE FUNGO	24
<i>Trompette &amp; Shiitake Mushrooms • White Wine • Double Cream Grana Padana • Calabrian Chili • Parsley</i>	
LINGUINE AI FRUTTI DI MARE	29
<i>Little Neck Clams • Calamari • Shrimp • P.E.I. Mussels • San Marzano Dried Chili</i>	
STRIPED MAINE LOBSTER RAVIOLI	27
<i>Asparagus-Leek-Fennel &amp; Shrimp Ragout • Lemon-Truffle • Burro Fuso Haystack Potatoes</i>	

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## from the land





PARMESAN FRENCH CHICKEN PICCOLO	27
<i>Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussel Sprouts Wild Mushroom-Marsala Sauce</i>	
CHICKEN SCARPARELLO "HUNTER STYLE" 	26
<i>Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion Sweet Italian Sausage • Cherry Peppers • Rosemary</i>	
BERKSHIRE PORK CHOP 	29
<i>Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers Baby Artichokes • Cherry Pepper Jus</i>	
BLACK ANGUS NY STRIP STEAK 	43
<i>14 oz Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions Smoked Tomato Chutney • Bordelaise Sauce</i>	
TOMAHAWK VEAL CHOP VALDOSTANA 	47
<i>16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon Gold Potato • Mushroom Gravy</i>	

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## big catch



JUMBO SHRIMP RISOTTO 	30
<i>Wild Mushroom • Spring Peas • Pecorino Romano • Truffle Drizzle • Black Pepper</i>	
CEDAR PLANK ROASTED ORA KING SALMON 	33
<i>Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter</i>	
SEMOLINA CRISPED CODFISH "LIVORNESE"	32
<i>Red Onion • Tomato • Caper &amp; Olive • Broccoli Rabe • Yukon Potatoes Blistered Shishito Peppers</i>	
ROASTED MEDITERRANEAN BRANZINO	33
<i>Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso</i>	

 This Item Can Be Prepared Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.