

antipasti

- BABY ARTICHOKE "MILANESE"  16
Charred Lemon • Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs • Crispy Garlic
- SPECK & ARUGULA PIZZA 14
Whipped Ricotta • Fig Preserves • Fontina • EVOO
- AUSTRALIAN LAMB "LOLLIPOPS"  18
Grilled Sour Dough • Garlic-Rosemary "Pesto" • Gala Apple Relish
- CHARCUTERIE FOR TWO  23
San Daniele Prosciutto • Alps Cacciatorini Salami • Grana Padano • Burrata Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig Preserves
- BRAISED SHORT RIB MEATBALLS 15
Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus

little catch

- BAKED CLAMS 15
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  18
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

insalata

- CHOPPED RUSTIC SALAD  13
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
- BURRATA & TOMATO CARPACCIO 17
Green Zebra & Orange Heirloom Tomato • Pistachio Pesto • Balsamic • Basil

sides 9

ROASTED POTATOES

BRUSSELS SPROUTS

ASPARAGUS

Balsamic-Parmesan

SAUTÉED BABY SPINACH

BROCCOLI RABE

pasta



ORECCHIETTE TOSCANA	24
<i>Sweet & Spicy Italian Sausage • Broccoli Rabe • Toasted Garlic Whipped Herb Ricotta</i>	
MAFALDINE BOLOGNESE	25
<i>Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano</i>	
HANDCRAFTED GNOCCHI	24
<i>Roasted Eggplant • Dried Chile • San Marzano Tomato • Baby Spinach Fresh Basil • Touch of Mascarpone</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 & Shrimp Ragout • Lemon-Truffle • Burro Fuso Haystack Potatoes</i>	

from the land



PARMESAN FRENCH CHICKEN PICCOLO	28
<i>Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels Sprouts Wild Mushroom-Marsala Sauce</i>	
CHICKEN SCARPARELLO "HUNTER STYLE" 	27
<i>Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion Sweet Italian Sausage • Cherry Peppers • Rosemary</i>	
BERKSHIRE PORK CHOP 	31
<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 	49
<i>16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon Gold Potato • Mushroom Gravy</i>	

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>	
ROASTED MEDITERRANEAN BRANZINO	33
<i>Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso</i>	
FISH OF THE DAY 	MP
<i>Filet • Served with Arborio Risotto • Cockles • Fresh Herbs • Grana Padano Drizzled Parsley Oil</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.