

antipasti

- BABY ARTICHOKE “MILANESE”**  16
Charred Lemon • Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs • Crispy Garlic
- SPECK & ARUGULA PIZZA** 15
Whipped Ricotta • Fig Preserves • Fontina • EVOO
- LAMB “LOLLIPOPS”**  19
Grilled Sour Dough • Garlic-Rosemary “Pesto” • Sweet Tuscan Chili & Apricot Relish
- CHARCUTERIE FOR TWO**  23
Prosciutto di Parma • Alps Cacciatorini Salami • Grana Padano • Sottocenere al Tartufo Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig Preserves
- BRAISED SHORT RIB MEATBALLS** 16
Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus
- BURRATA**  17
Broad Bean Pesto • Basil • Preserved Lemon • Fava Beans • Sourdough Croutons
Almond Confit

little catch

- BAKED CLAMS** 15
L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon
- FLASH-FRIED CALAMARI & SHRIMP** 17
San Marzano Tomato Sauce • Garlic Aioli
- 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**  15
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**  14
Whipped Goat Cheese • Roasted Pear • Sicilian Pistachio • Honey-Dijon Vinaigrette
- ROASTED ROOT VEGETABLE SALAD**  14
Golden Beets • Purple Turnips • Carrots • Radish • Shallots
Arugula • Spinach • Pistacchio Vinaigrette

sides 9

ASPARAGUS

ROASTED POTATOES

BROCCOLINI

BRUSSELS SPROUTS
Balsamic-Parmesan

fresh pasta

CASARECCE	25
Short Pasta Twists • Tossed in a White Wine Burro Fusco • Italian Sausage Caramelized Onion • Pecorino Cheese • Fennel • Pistachios	
MAFALDINE BOLOGNESE	25
Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano	
HANDCRAFTED GNOCCHI	24
Roasted Eggplant • Dried Chile • San Marzano Tomato • Baby Spinach Fresh Basil • Touch of Mascarpone	
STRIPED MAINE LOBSTER RAVIOLI	27
Asparagus-Leek-Fennel & Shrimp Ragout • Lemon-Truffle • Burro Fusco Haystack Potatoes	
TAGLIATELLE	31
Tiger Shrimp • Roasted Tomato • Asparagus • Saffron • Pinot Grigio • EVOO	

from the land

PARMESAN FRENCH CHICKEN PICCOLO	29
Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels Sprouts Wild Mushroom-Marsala Sauce	
CHICKEN SCARPARELLO “HUNTER STYLE” 	28
Bone-In • Yukon Potato • Broccolini • Caramelized Onion Sweet Italian Sausage • Cherry Peppers • Rosemary	
BERKSHIRE PORK CHOP 	31
Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers Baby Artichokes • Cherry Pepper Jus	
BLACK ANGUS NY STRIP STEAK 	44
14 oz Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions Smoked Tomato Chutney • Bordelaise Sauce	
TOMAHAWK VEAL CHOP VALDOSTANA 	54
16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon Gold Potato • Mushroom Gray	

big catch

DIVER SEA SCALLOP SALTIMBOCCA 	33
Prosciutto Wrapped • Sage Infused Risotto • Veal Jus	
CEDAR PLANK ROASTED ORA KING SALMON 	33
Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter	
ROASTED BRANZINO	36
Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fusco	
HALIBUT 	MP
Pan Seared in White Wine • Heirloom Cherry Tomato-Basil Sauce Fondant Potatoes • Broccolini	

 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.