




antipasti

- BABY ARTICHOKE “MILANESE”**  17
Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs
Crispy Garlic • Charred Lemon
- 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 • Burrata
Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig Preserves
- BRAISED SHORT RIB MEATBALLS** 17
Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus
- EGGPLANT PARMIGIANA** 16
Sicilian Eggplant • Freshly-cooked Tomato • Bread Crumbs • Crushed Burrata
Basil • Parmigiana Sauce

little catch

- BAKED CLAMS** 15
L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon
- FRITTO MISTO** 17
Calamari • Artichoke • Lemon • San Marzano Tomato Sauce • Garlic Aioli
- OCTOPUS A LA PLANCHA**  19
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**  13
Romaine • 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 • Drizzled Yogurt

sides 9

BROCCOLI RABE

ROASTED POTATOES

MASHED POTATOES

ASPARAGUS

Garlic-Parmesan

BRUSSELS SPROUTS

Balsamic-Parmesan

SPAGHETTI POMODORO

fresh pasta



CASERECCE

Short Pasta Twists • Tossed in a White Wine Burro Fusu • Italian Sausage
Caramelized Onion • Pecorino Cheese • Fennel • Pistachios

25

MAFALDINE BOLOGNESE

Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano

25

HANDCRAFTED GNOCCHI

Roasted Eggplant • Dried Chile • San Marzano Tomato • Baby Spinach
Fresh Basil • Touch of Mascarpone

24

STRIPED MAINE LOBSTER RAVIOLI

Asparagus-Leek-Fennel & Shrimp Ragout • Lemon-Truffle • Burro Fusu
Haystack Potatoes

27

TAGLIATELLE

Tiger Shrimp • Roasted Tomato • Asparagus • Saffron • Pinot Grigio • EVOO
Spicy Calabrian Chili

31

from the land



PARMESAN FRENCH CHICKEN PICCOLO

Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels Sprouts
Wild Mushroom-Marsala Sauce

29

CHICKEN SCARPARELLO “HUNTER STYLE”



Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion
Sweet Italian Sausage • Cherry Peppers • Rosemary

28

BERKSHIRE PORK CHOP



Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers
Baby Artichokes • Cherry Pepper Jus

33

BLACK ANGUS NY STRIP STEAK



14 oz Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions
Smoked Tomato Chutney • Bordelaise Sauce

47

TOMAHAWK VEAL CHOP VALDOSTANA



16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon
Gold Potato • Mushroom Gravy

54

big catch



DIVER SEA SCALLOP SALTIMBOCCA



Prosciutto Wrapped • Sage Infused Risotto • Veal Jus

33

CEDAR PLANK ROASTED ORA KING SALMON



Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

34

ROASTED BRANZINO



Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fusu

36

HALIBUT



Pan Seared in White Wine • Heirloom Cherry Tomato-Basil Sauce
Crispy Polenta • Wilted Spinach

MP



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.