

# antipasti

- BABY ARTICHOKE “MILANESE”**  17  
Whipped Goat Cheese • Mandarin Orange Jam • Toasted Breadcrumbs  
Crispy Garlic • Charred Lemon
- SPECK & ARUGULA PIZZA** 16  
Whipped Ricotta • Fig Preserves • Fontina • EVOO
- LAMB “LOLLIPOPS”**  19  
Grilled Sour Dough • Garlic-Rosemary “Pesto” • Gala Apple Relish
- FRESH MOZZARELLA**  19  
Black Label Prosciutto di Parma • EVOO • Maldon Sea Salt • Basil
- BRAISED SHORT RIB MEATBALLS** 17  
Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus
- BURRATA**  17  
Lightly Breaded Eggplant • Charred Sweet Baby Peppers • Basil Pesto

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## little catch

- BAKED CLAMS** 16  
L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon
- FRITTO MISTO** 18  
Calamari • Artichoke • Lemon • San Marzano Tomato Sauce • Garlic Aioli
- OCTOPUS A LA PLANCHA**  21  
Fingerling Potatoes • Fava Bean Hummus • Cherry Tomatoes • Red Onions  
Chickpeas • Stone Ground Mustard Vinaigrette • Fresh Dill
- STEAMED NORTH ATLANTIC MUSSELS**  17  
Grilled Parmesan Ciabatta • Sweet Tuscan Chili’s • Saffron Brodetto
- YELLOWFIN TUNA**  21  
’Nduja Mayo • Escarole Cream • Mediterranean Crumble

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## insalata

- CHOPPED RUSTIC SALAD**  15  
Romaine • Tomato • Cucumber • Red Onion • Chickpeas • Barrel-Aged Feta  
Currants • Lemon-Honey Vinaigrette
- TUSCAN CAESAR**  14  
Romaine • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing
- ROASTED BEET & GOAT CHEESE GATEAU**  15  
Whipped Goat Cheese • Roasted Pear • Sicilian Pistachio • Honey-Dijon Vinaigrette
- SHAVED BRUSSELS SPROUTS**  15  
Gala Apple • Sun-Dried Cranberries • Applewood Smoked Bacon  
Gorgonzola Cheese • Roasted Pecans • Honey Dijon Vinaigrette

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## sides 9

**BROCCOLI RABE**

**ROASTED POTATOES**

**MASHED POTATOES**

**ASPARAGUS**

Garlic-Parmesan

**BRUSSELS SPROUTS**

Balsamic-Parmesan

**SPAGHETTI POMODORO**

# pasta



## CASERECCE

Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage  
Caramelized Onion & Fennel • Weltd Spinach • Roasted Pistachios

27

## MAFALDINE BOLOGNESE

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

27

## HANDCRAFTED GNOCCHI

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

27

## LOBSTER TAGLIATELLE

Pan-Sautéed Lobster • Off the Shell • Light Brandy • Herb-Cherry Tomato  
Sauce • Toasted Bread Crumbs

MKT

## LINGUINE FRUTTI DI MAREE

Shrimp • Little Neck Clams • Calamari • Sea Scallops  
P.E.I. Mussels • San Marzano • Red Chili

33

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## 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

29

### BERKSHIRE PORK CHOP



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

34

### BLACK ANGUS NY STRIP STEAK



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

49

### TOMAHAWK VEAL CHOP VALDOSTANA



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

57

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## big catch



### DIVER SEA SCALLOP SALTIMBOCCA



Prosciutto Wrapped • Sage Infused Risotto • Veal Jus

36

### CEDAR PLANK ROASTED ORA KING SALMON



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

36

### ROASTED BRANZINO



Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

36

### HALIBUT



Mussel Ragout • Rock Shrimp and Chorizo in Shellfish Sauce  
Saffron • Mushrooms • Blanched Asparagus

41



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.