

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

CHARCUTERIE FOR TWO  25

Prosciutto di Parma • Capicola • Parmigiano Reggiano • Stracciatella Cheese
Preserved Tomatoes • Roasted Peppers • Fig Preserves

BRAISED SHORT RIB MEATBALLS 17

Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus

EGGPLANT PARMIGIANA 17

Sicilian Eggplant • Harvest Tomato • Breadcrumbs • Crushed Burrata
Basil • Parmigiana Sauce

little catch

YELLOWFIN TUNA  19

'Nduja & Escarole Sauce • Mediterranean Crumble • Lime

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

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

BURRATA  17

Heirloom Tomato • Roasted Pepper • Crushed Burrata • Pistachio Pesto • EVOO

sides 9

BROCCOLI RABE

ROASTED POTATOES

MASHED POTATOES

ASPARAGUS

BRUSSELS SPROUTS

SPAGHETTI POMODORO

Garlic-Parmesan

Balsamic-Parmesan

pasta



CASERECCE	27
Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage Caramelized Onion & Fennel • Wilted Spinach • Roasted Pistachios	
MAFALDINE BOLOGNESE	27
Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano	
HANDCRAFTED GNOCCHI	27
Roasted Eggplant • Dried Chile • San Marzano Tomato • Baby Spinach Fresh Basil • Touch of Mascarpone	
LOBSTER TAGLIATELLE	MKT
Pan-Sautéed Lobster • Off the Shell • Light Brandy • Herb-Cherry Tomato Sauce • Toasted Bread Crumbs	
LINGUINE FRUTTI DI MAREE	33
Shrimp • Little Neck Clams • Calamari • Sea Scallops P.E.I. Mussels • San Marzano • Red Chili	

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”	29
Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion Sweet Italian Sausage • Cherry Peppers • Rosemary	
BERKSHIRE PORK CHOP 	34
Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers Baby Artichokes • Cherry Pepper Jus	
BLACK ANGUS NY STRIP STEAK 	49
14 oz Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions Smoked Tomato Chutney • Bordelaise Sauce	
TOMAHAWK VEAL CHOP VALDOSTANA 	57
16 oz Cut • San Daniele Prosciutto • Fontina Cheese • Whipped Yukon Gold Potato • Broccoli Rabe • Mushroom Gravy	

big catch



DIVER SEA SCALLOP SALTIMBOCCA 	36
Prosciutto Wrapped • Sage Infused Risotto • Veal Jus	
CEDAR PLANK ROASTED ORA KING SALMON 	36
Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter	
ROASTED BRANZINO 	36
Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso	
HALIBUT 	41
Porcini Mushroom Sauce • Corn Soufflé • Sautéed Baby Spinach	

 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.