

VENI VIDI VICI

ANTIPASTI

PIATTI PICCOLI • LITTLE PLATES

CALAMARI	crispy rhode island calamari, sundried tomato and caper aioli
COZZE	steamed mussels, spicy tomatoes, sambuca, chickpea farinata
GAMBERETTI	crispy marsala shrimp, sicilian chile
POLIPO	grilled octopus, marinated red onions, potatoes
* TONNO	tuna tartare, house pickled mushrooms, ligurian evoo
CARCIOFO	roman style artichoke, mint pesto, evoo
BRUSCHETTA	roasted tomatoes, calabrese burrata
POLPETTE	braised veal meatballs, braised sweet onions
SALSICCIA	homemade italian sausage, sweet red pepper and onion “peperonata”
BIETOLE /CAPRINO	red beets and goat’s cheese, arugula, crispy prosciutto, beet honey vinaigrette

INSALATA • SALADS

CESARE	classic caesar salad, caesar dressing, crumbled parmigiano croutons
CAPRESE	buffalo mozzarella, vine ripe tomatoes, 12 year-old balsamic, evoo
FUNGHI	roasted portabellas and arugula dressed in lemon vinaigrette, dijon aioli
INSALATA VERDE	green salad, zucchini, olives, basil and mint, balsamic vinaigrette

HAND SLICED ITALIAN MEATS & CHEESE

From Our Italian Meat Slicer

PROSCIUTTO	prosciutto di parma, market fresh fruit
AFFETTATA DI BRESAOLA	thin sliced air dried beef, shaved parmigiano, baby arugula
AFFETTATI E FORMAGGI	sliced meats and cheeses, prosciutto, cacciatorini, sopressata, robbiola, asiago

PASTA & RISOTTO

Appetizer • Entree

RIGATONI	eggplant, sausage, raisins, capers, cherry tomatoes, ricotta salata
LINGUINE	thin linguini, wellfleet clams, garlic, anchovies, white wine, italian parsley
“MEZZALUNE”	half moon pasta filled with grilled pork rib, garlic, rosemary, savory pork jus
PENNE ALLA CARBONARA	quill pasta, pork cheeks, sweet onions, pecorino, whole egg, black pepper
PAPPARDELLE	wide pasta ribbons, rotisserie duck and mushroom ragu
SPAGHETTI CASALINGA	homemade spaghetti and veal meatballs, crushed tomatoes, garlic, basil
LASAGNA MATTA	baked crazy lasagna, classic veal bolognese
FARFALLE	fresh bowtie pasta, rotisserie lamb, local field peas, mint, shaved pecorino
QUATTRO FORMAGGI	large shell pasta, four cheeses, parmigiano bread crumbs
AGNOLOTTI	ravioli, rotisserie meats and fontina cheese filled, brown butter, sage, pecans
TORTELLI	sheep’s milk ricotta and local greens tortelli, thyme and butter melted summer tomatoes
GNOCCHI MALFATTI	spinach and ricotta dumplings, gorgonzola, speck, cream
RISOTTO DI SALSICCIA	roasted tomatoes, sausage, mozzarella
RISOTTO FRUTTI DI MARE	shrimp, mussels, clams, calamari, fennel, saffron

PIATTI GRANDI • ENTREES

FROM OUR ROTISSERIE

MAIALINO	signature suckling pig, savoy cabbage
POLLO	half ashley farms chicken, roasted potatoes, cabbage, porcini mushrooms
ANATRA	half maple leaf farms duck, lentils, wilted spinach, dried cranberries
AGNELLO	roasted elysian fields lamb, tomato, sweet onion and eggplant stew

SEAFOOD

PESCE	whole roasted market fresh fish, fennel, olives mkt.
SALMONE	wood roasted stuffed salmon, roasted tomato risotto, crispy onions, balsamic syrup
CAPESANTE	pan roasted george’s bank scallops, braised endive, 100-minute polenta, grain mustard jus
PESCE SPADA	spice crusted swordfish loin, spicy marsala, spinach, pickled onion, golden raisins
ZUPPA DI MARE	mussels, clams, prawns, scallops and today’s fish, tomato lobster broth

MEAT

SCALLOPINE AI FUNGHI	veal cutlet, porcini mushrooms braised with tomatoes and parsley “trifolati”
VITELLO PARMIGIANA	pounded veal chop, pan-fried, mozzarella, tomatoes
OSSOBUCO	braised veal shank, saffron risotto, gremolata
* BISTECCA ALLA PIZZAIOLA	grilled angus new york strip, pizza sauce, italian fries
BRASATO DI MANZO	braised beef short rib, 100-minute polenta, cipollini, crispy speck
COSTATA DI VITELLO	grilled veal chop, arugula, grilled portabellas

CONTORNI

Sides Serve One to Two Pers.

ASPARAGI Sautéed Asparagus Shaved Pecorino	FAGIOLINI Garlicky Thin Green Beans	SPINACI Sautéed Spinach Parmigiano Crumbs	MELANZANE Baked Stuffed Eggplant
PATATE AL FORNO Herb Roasted Potatoes	PATATE PURÉE Creamy Parmigiano Mashed Potatoes	PATATE FRITTE Crispy Spiced Italian Fries	

*These Items May Be Served Raw or Undercooked or Contain (or May Contain) Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.