

• *Tastes for the table* •

Assorted Olives, Crisp Celery, Young Parmesan Cheese 14

Grilled garlic peasant bread

Dried & Cured Meats 18

Assorted dried and cured meats and Parmesan cheese

Artisan Cheese Selection 18

Chef's selection of imported and domestic cheese,
dried fruits and Marcona almonds

Meat & Cheese Platter 22

Chef's selection of artisan meats and cheeses
grilled garlic peasant bread, dried fruits
and Marcona almonds

Zucchini Chips & Soft Vermont Cheese Dip 12

Eggplant Rolotini 14

Thinly sliced eggplant stuffed with herbed ricotta and
baked in our San Marzano tomato sauce

Calamari "Sapore di Mare" 16

Fried and broiled calamari with aioli,
minced tomato and basil

• *Appetizers* •

Roasted Beets with Goat Cheese 11

Red & golden beets sliced thin with a salad of
frisee, chevre & balsamic vinaigrette

Roasted Asparagus 13

Served with Parmesan cheese, black pepper,
and aged balsamic vinegar

Chicken Livers 15

Shallots and port wine sauce on crostini

Shrimp Oregonata alla Provancale 18

Crusted shrimp broiled in white wine and butter,
over zucchini and cherry tomato

Arugula & Tomato Salad 11

Shaved Parmesan and house dressing

Market Salad 9

Chef's blend of greens served with a red wine vinaigrette

Caprese Salad 16

Mozzarella Di Bufala, vine ripened tomato, fresh basil
and Monini Fruttato Extra Virgin Olive Oil

• *Artisan Pizza* •

Made from 100 % King Arthur Flour,
our dough is kneaded and fermented in the true Neapolitan style.
Our mozzarella is made locally and our tomato source imports directly
from the San Marzano Valley. The olive oil is Monini made from 100%
Italian olives in Spoleto, Italy.

Margherita 15

Mozzarella, basil and olive oil

Wise Guy 16

Mozzarella, roasted peppers,
and freshly ground hot and sweet sausage

Emilia Romagna 18

Bianco mozzarella and Parmesan drizzled
with 12-year Aceto Balsamico

**Prosciutto with Arugula and
Parmesan Cheese 18**

Thinly sliced Parma ham, mozzarella & arugula

Pizza di Funghi 16

Roasted portabella, button and shitake mushrooms,
San Marzano tomato sauce, mozzarella
and parmesan cheese

• *Pasta* •

Linguine Vongole 18

Baby clams, olive oil, garlic and a touch of tomato

Penne alla Arrabiatta 14

With Mark's spicy garlicky tomato sauce

Spaghetti & Meatballs 17

Traditional style

Lobster with Black Truffle 34

Pieces of lobster with black truffle in a rich lobster sauce
over house made angel hair pasta

Braised Pork Bolognese 19

Braised pork with red wine and San Marzano tomato
with house made pappardelle and stravechio cheese.

Cavatelli with Broccoli Rapini & Sausage 18

Ground hot and sweet sausage, broccoli rapini,
garlic & Monini olive oil

• *Fish & Crustaceans* •

Day Boat Sea Scallops 25

Sautéed in white wine, lemon and butter
with sautéed red and green swiss chard
and buttered mashed potatoes

Wild Pan Seared Salmon 28

Sautéed spinach, tomato, avocado and scallion salad

Daily Fish Special P/A

Selection according to market

• *Butchery* •

Certified Angus Ribeye Tagliata alla Fiorentina 39

Ribeye seared in olive oil, rosemary, sage and lemon
Yukon Gold mashed potatoes and broccoli rabe

Petit Filet Mignon 32

Haricots verts and Yukon Gold mashed potato
with black truffle jus

Organic Chicken Campagna 24

Organic chicken, brined, cast iron pan flattened and
roasted with brussel sprouts, fingerling potatoes
and natural herb jus

Tuscan Braised Brisket 26

Braised over-night with baby carrots, pearl onions,
celery root and rosemary potatoes

Chicken Parmesan 22

8 oz double chicken breast breaded and pan fried
with marinara, mozzarella and Parmesan cheese

Garlic & Herb Roasted Berkshire Pork Chop 26

Red wine onion confit and roasted fingerling potatoes

Ossobuco alla Cremola con Polenta Bianca 28

Veal shank stewed in wine, seasoned with garlic,
lemon, parsley and tomato with creamy white polenta

• *Side Dishes* •

6

Yukon Gold Mashers

Belgian Pomme Frites

Sautéed Broccoli Rapini

Sautéed Spinach