

ANTIPASTI

Olive castelvetro olives, toasted fennel seeds, orange zest 5

Carciofi grilled roman artichokes 7

Insalata Rustica tender greens, radicchio, fennel, radish, red onion 8
add shaved parmesan, gorgonzola dolce or local chèvre +2

Insalata di Pere caramelized pear, Vermont blue cheese, white balsamic, almonds, dried cherries 14

Insalata di Pomodori heirloom tomato, burrata, torn basil, pickled chili 12

Insalata alle Barbabietole beets, arugula, walnuts, Vermont chèvre, green walnut syrup, orange supremes 13

Antipasto Misto artisanal salumi and cheeses, caponata, bruschette, house-cured vegetables 19

PICCOLI PIATTI

Calamari Fritti fried atlantic squid, pomodoro or apricot agrodolce 14

Sformatino sweet corn timbale, buttered lobster, chives, tomato 16

Prosciutto e Fichi grilled prosciutto-wrapped mission figs, Vermont chèvre, cipollini agrodolce 13

Lumache snails, herb butter, sambuca, green onion, wood-grilled crostini 13

Fegatini di Pollo chicken liver terrina, wood-grilled tuscan bread, grilled sweet onion 14

Batù crispy duck leg confit, eggplant caponata, arugula, fig vincotto 15

Cozze e Vongole roasted PEI mussels and manila clams, calabrian chilis, bread crumbs, spicy brodo 15

Polpo grilled marinated baby octopus, lemon, garlic, calabrian chilis 14

Salmone Affumicato house-cured, cold maple-smoked organic salmon, sicilian capers, lemon 13

Carpaccio cured natural beef, truffle, arugula, grana padano 14

PASTA

Tagliatelle al Ragù egg pasta ribbons, bolognese, tomato, cream, grana padano 21

Orecchiette con Fricone artisanal "little ear" pasta, puglian fried cherry tomato sauce, pecorino romano 19

Lasagna house-made pasta sheets, veal, beef, pork, pomodoro sauce, béchamel, grana padano 21

Spaghetti al Granchio house-made spaghetti, fresh maine crab, calabrian chilis, tomato, basil 27

Gnocchi alla Boscaiola hand-rolled potato gnocchi, braised wild boar, porcini mushrooms, cream, herbs 26

Pasta all'Amatriciana chitarra, house-cured guanciale, tomato basil pomodoro, pecorino romano 20

Pasta alla Parmigiana rigatoni, house-made meatballs, fennel sausage, eggplant parmigiana,
pomodoro, fresh mozzarella 22

PESCE

Pesce del Giorno our fresh seafood is delivered daily ... please ask about today's preparations *market price*

Capesante pan-roasted sea scallops, potato, celery root and chestnut smash, fennel pollen 28

Acqua Pazza aka *Crazy Water* calabrian seafood soup with prawn, mussels, clams, scallops, calamari, fresh fish 28

CARNE

Pollo al Mattone "chicken under a brick," roast potatoes, baby onions, mustard red wine reduction 25

Coniglio alla Griglia wood-grilled prosciutto-wrapped vermont rabbit, roasted baby potatoes, salsa verde 27

Brasato di Manzo slow braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 29

Filetto al Barbera naturally-raised beef tenderloin, barbera wine reduction, white truffle butter,
olive oil whipped potatoes 39

CONTORNI 6

Broccoli Rabe

Grilled Vegetables

Chestnut Smash Potatoes

Olive Oil Whipped Potatoes

*If there is a dish from our past that you know and love, please ask for it and we will do our best to prepare it for you.
Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

