

Antipasti

Baked Clams* \$13

L.I. Little Necks – EVOO – Garlic – Toasted Basil “Oreganata” Crumbs – Charred Lemon.

Flash-Fried Calamari \$14

Semolina – San Marzano Tomato – Garlic Aioli.

Portuguese Octopus & Chorizo Spiedini GF \$15

Roasted Potato-Tuscan Olive & Preserved Tomato – Warm Stone Ground Mustard Vinaigrette – Fresh Dill.

Speck & Arugula Flatbread \$14

Whipped Ricotta – Fig Preserves – Fontina – EVOO.

Marinated Australian Lamb “Lollipops”* \$16

Grilled Sour Dough – Garlic-Rosemary “Pesto” – Gala Apple Relish.

Steamed P.E.I. Mussels* \$13

Grilled Parmesan Ciabatta – Sweet Tuscan Chili’s – Saffron Brodetto.

Our House Braised Short Rib Meatballs \$12

Mini Parmesan-Herb Polenta “Cakes” – Pickled Red Onions – Horseradish Aioli – Barolo Jus.

Grilled Jumbo Shrimp GF \$16

Oven-Roasted Chick Pea Puree – Eggplant Caponata – Toasted Pine Nuts – Spicy Wild Flower Honey.

Roasted Cipollini Onion & Fennel Tart \$14

Eggplant “Meatballs” – White Truffle Fondue – Crispy Potatoes – Apple Fennel Slaw.

Sautéed Baby Artichoke “Milanese” \$14

Burnt Lemon – Whipped Goat Cheese – Cranberry-Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Insalata

Chopped Rustic Salad GF \$13

Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Barrel Aged Feta – Currants - Lemon-Honey Vinaigrette.

Grilled East End Apple & Burrata GF \$14

Shaved Speck – Radicchio – Baby Arugula – Sicilian Pistachios – Aged Balsamic.

Tuscan Caesar \$12

Baby Kale – Romaine – Ciabatta Croutons – Pecorino Cheese – Creamy Caesar Dressing.

Roasted Beet & Goat Cheese “Torta a Strati” \$13

Whipped Goat Cheese – Sweet Walnuts – Crispy Shallots – Honey-Dijon Vinaigrette.

Contorni GF \$9

Tuscan Potatoes

Roasted Yukon Potatoes

Shrimp Home-Fried Potatoes

Fregola Sarda “Tabbouleh”

Sautéed Baby Spinach

Broccoli Rabe

Charred Broccolini

Baby Kale

No Substitutions Please

GF = This Item Can Be Prepared Gluten Free

*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions

Primi

Ask Your Server About Our Gluten Free Pasta Option.

Orecchiette Toscana \$20

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.

Fresh Papardelle \$22

Veal Ragù “Bolognese” – San Marzano – Touch of Cream – Pecorino Romano.

Homemade Potato Gnocchi a la Grappa \$23

Pulled Smoked Chicken – Charred Broccolini – Roasted Tomato – Pancetta – “Vodka Sauce”.

Fresh Linguine ai Frutti di Mare \$27

Little Neck Clams – Calamari – Tiger Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

Fresh Goat Cheese Ravioli \$24

Butternut Squash – Sun-Dried Tomatoes – Toasted Hazelnuts – Fresh Sage – Limoncello.

Secondi

Jumbo Shrimp & Wild Mushroom Risotto GF \$28

Sweet Peas – Pecorino Romano – Truffle Drizzle – Black Pepper.

Seared Diver Sea Scallop Saltimbocca* GF \$29

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

Cedar Plank Roasted New Zealand King Salmon* GF \$29

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.

Pan Roasted Panama Swordfish GF \$31

Baby Eggplant Confit – Oven-Dried Roma Tomatoes – Charred Sweet Baby Peppers – Sauce Vierge.

Our Market Whole Fish \$MKT

Chef’s Daily Inspiration – Served Butterflied – Grape Tomato Provencal – Tuscan Potatoes – Lemon-Parsley Oil.

16 oz Catelli Farms Tomahawk Veal Chop Parmigiana* \$42

Lightly Breaded – Marinara – Fresh Mozzarella – Sautéed Broccoli Rabe.

Pan Roasted French Chicken Breast \$23

Puttanesca Fregola – Sautéed Baby Spinach – Wild Mushroom-Marsala Sauce.

Our Chicken Scarpariello “Hunter Style” GF \$25

Bone-In – Roasted Potato – Broccoli Rabe – Caramelized Onion – Sweet Italian Sausage – Cherry Peppers – EVOO.

14oz Certified Angus NY Strip Steak* GF \$37

28 Day Wet Aged – Butternut Squash Custard – Vidalia Onion Rings – Garlic-Herb Butter – Bordelaise Sauce.

14 oz Brined Berkshire Pork Chop* GF \$27

Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

No Substitutions Please

Split Plate Charge \$7

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Executive Chef: Steven Del Lima

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