

**TAKEOUT & DELIVERY**

**4 to 8 PM**

**Antipasti**

**Baked Clams\* \$13**

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

**Risotto Balls \$11**

Mozzarella – Pecorino Romano – Parmigiano Regiano  
Penko – Marinara Sauce.

**Steamed North Atlantic Mussels GF \$14**

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

**Braised Short Rib Meatballs \$13**

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

**Flash-Fried Calamari \$14**

Semolina – San Marzano Tomato – Garlic Aioli.

**Cast Iron Seared Jumbo Shrimp \$15**

Baby Spinach – Chickpeas – Red Onions – Grape  
Tomato – Lemon Vinaigrette.

**Speck & Arugula Grilled Pizza \$14**

Whipped Ricotta – Fig Preserves – Fontina – EVOO.

**Grilled Pizza Margarita \$12**

Mozzarella – San Marzano Tomato – Pecorino  
Romano – Basil.

**Insalata**

**Chopped Rustic Salad GF \$12**

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

**Tuscan Caesar GF \$12**

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

**Roma Tomato & Whole Burrata “Caprese” GF \$13**

Blistered Grape Tomato – Micro Basil – Tuscan Olive Streusel  
Aged Balsamic – Infused Oils.

**Pasta**

**Orecchiette Toscana \$19**

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

**\*\*Fresh Pappardelle \$20**

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

**Fresh Linguine ai Frutti di Mare \$25**

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

**Penne Alla Vodka \$18**

Pancetta – Shallots – Cream – San Marzano Tomato.

**Entrée**

**Jumbo Shrimp & Wild Mushroom Risotto GF \$27**

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

**Cedar Plank Roasted Ora King Salmon\* GF \$29**

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

**Our Market Whole Fish \$MKT**

Chef’s Daily Inspiration – Served Butterfield – Grape Tomato Provencal – Tuscan Potatoes – Lemon – Parsley – EVOO.

**Parmesan Crusted French Chicken Piccolo \$22**

Lightly Breaded – Whipped Yukon Gold Potato – Fontina – Brussels Sprouts – Wild Mushroom-Marsala Sauce.

**Our Chicken Scarpariello “Hunter Style” GF \$23**

Bone-In – Yukon Potato – Broccoli Rabe – Caramelized Onion – Sweet Italian Sausage – Cherry Peppers – Rosemary.

**Chicken Parmesan \$21**

Thinly Pounded Chicken Breast – Lightly Breaded – Mozzarella – Marinara – Served with Pasta.

**Chicken Milanese \$21**

Lightly Breaded – Topped with Chopped Rustic Salad or Tuscan Caesar.

**28 Day Wet Aged Certified Angus NY Strip Steak\* GF \$39**

Tuscan Potatoes – Honey Braised Cipollini Onions – Smoked Tomato Chutney – Bordelaise Sauce.

**14 oz. Brined Berkshire Pork Chop\* GF \$27**

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