



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature	12	GF V Truffled Burrata	18	GF Mussels - Bangs Island ME	25
Housemade Breads Ciabatta,	8	Baked, roasted mushrooms,		White wine, roasted garlic,	
rosemary focaccia		tomato sauce, ciabatta		fennel, cream	
+ marinara \$1		(optional)		GF V Baked Olives	8
+ compound butter \$2		GF V Funghi	16	Citrus, herbs	
+ roasted garlic confit \$4		Bounty Beneath mushrooms,		GF V Italian Fries	12
Sausage & Peppers Red wine	12	pan roasted, white wine, garlic,		Twice-cooked, herbs, garlic	
tomato sauce		butter		confit, basil aioli & ketchup	
All Beef Meatballs Pecorino	10	Fried Calamari	20	GF V Beans & Greens	12
Romano, breadcrumbs, melted		Tomato sauce & lemon aioli		Garlic, white wine, EVOO,	
mozzarella, tomato basil sauce		GF Diver Scallops	25	pickled peppers	
V Roman Artichokes	16	Pan seared, tomato, roasted		+ add sausage \$6	
Crispy fried, lemon aioli		garlic, basil coulis, citrus			

SALADS

add chicken \$8 add jumbo shrimp/ Scottish salmon \$16 add Bounty Beneath mushrooms \$14					
Caesar Salad	12	GF V Tuscan Salad	12	GF V Beets & Carrots	16
Romaine, garlic parmesan		Artisan greens, tomatoes,		Roasted, whipped goat cheese,	
crostini, Caesar dressing		carrots, olives, red onions,		orange rosemary glaze	
+ anchovy \$2		cucumbers, pickled green			
		beans, herb vinaigrette			
		+ anchovy \$2			

PIZZA

V Margherita Fresh mozzarella, basil & garlic,	24	V Bianca Roasted garlic puree, fontina cheese,	24
San Marzano tomato sauce		oregano	
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
V Calabrese Artichokes, sundried tomatoes,	28	V Florentine Spinach, roasted garlic puree,	26
capers, olives , San Marzano tomato sauce		fontina cheese	
+ anchovies (optional)		+ mushrooms \$4	
Sausage Sweet peppers, San Marzano tomato	28	Shrimp Scampi Roasted garlic puree, fontina	32
sauce		cheese, garlic butter	
+ ricotta & hot honey \$4		+ spinach \$4	
Soppressata Smoked mozzarella, sweet	30	V Wild Mushroom Bounty Beneath mushrooms,	32
peppers, San Marzano tomato sauce, hot honey		roasted garlic puree, fontina cheese, stracciatella	
Carne Pepperoni, spicy capicola, applewood	32	cheese	
smoked bacon, San Marzano tomato sauce			
+ ricotta & hot honey \$4			

FRESH PASTA

Our pasta is vegan, cooked al dente to order; GF brown rice pasta is available

🌱 Tomato Basil Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra	22	🌱 Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	32
Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29	🌱 Butternut Squash Sherry sage cream, pepita dust, Pecorino Romano, ricotta gnocchetti	28
🌶️ Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29	+ Pasta shape contains dairy; not vegan	
		Clam Sauce Fresh clams, white wine, garlic, butter, spaghetti all chitarra	32

ENTRÉES

Veal Short Rib Braised in red wine, Marsala cream sauce, red bell peppers, pappardelle pasta	48	Market Fish Chef's feature presentation	MP
🌱 Leg of Lamb Pan seared, medium rare, duchesse stuffed potatoes, roasted vegetables, rosemary port wine demiglace	52	🌱 Scottish Salmon Pan roasted, celery root & Yukon Gold potato Puree, roasted vegetables	48
🌱 Berkshire Pork Chop Brined, pan seared, butternut squash caponata, applewood smoked bacon & balsamic cipollini jam	42	Cioppino Diver scallops, jumbo shrimp, mussels, calamari, clams, salmon, tomato fennel citrus broth, garlic parmesan crostini	58
Chicken Romano parmesan risotto, vegetable, lemon sauce	42	+ side of spaghetti alla chitarra \$12	
		🌱 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce	28
		+ side of spaghetti alla chitarra \$12	

We politely decline substitutions, special requests and modifications

Inform your server of food allergies or dietary concerns; not all ingredients are listed on the menu

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

Plate charge of \$5 for split/shared Fresh Pasta & Entrées

No separate checks

Parties of 5 or more will be presented with a single check including a 20% gratuity

We apologize for any inconvenience and we appreciate your patience & understanding