



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature - Check with your server for availability

- GF V Beans & Greens - Garlic, white wine, EVOO, pickled peppers \$12
 - + sausage \$6
- V Focaccia - Housemade \$8
- V Roman Artichokes - Crispy fried, lemon aquafaba \$15
- GF V Baked Olives - Citrus, herbs \$7
- GF V Brussels Sprouts - Oven-roasted, gorgonzola, balsamic honey syrup \$16
- V Funghi - Pan roasted, locally sourced mushrooms from Bounty Beneath, white wine, garlic, butter, herb bread crumbs, Pecorino Romano \$16
- GF Tuna Tartare - Orange rosemary glaze, capers, red onion, cucumber, EVOO, microgreens, bottarga \$20
- GF Diver Scallops - Pan seared, tomato, roasted garlic, basil coulis, citrus \$20
- GF Grilled Sausage & Peppers - Capers, currants, blistered tomatoes, bagna cauda \$16
- GF Grilled Octopus - Fingerling potatoes, pickled green beans, arugula, garlic, lemon, parsley, EVOO \$20
- Fried Calamari - Tomato sauce & lemon \$20
- GF PEI Mussels - One pound, rustic bread (optional) \$24
 - + Choice of: Tomato citrus fennel broth OR white wine, garlic & butter
- GF V Truffled Burrata - Baked, roasted wild mushrooms, tomato sauce, rustic bread (optional) \$18
- GF V Italian Fries - Twice-cooked, herbs, garlic confit, basil aioli & ketchup \$10

SALADS

add roasted mushrooms \$6 add chicken \$8 add shrimp/salmon/ahi tuna \$12
add Bounty Beneath mushrooms \$14

- GF V Beets & Carrots - Roasted, whipped goat cheese, orange rosemary glaze \$16
- Caesar Salad - Romaine, garlic parmesan crostini, Caesar dressing \$12
 - + anchovy \$2
- GF V Tuscan Salad - Baby mixed greens, tomatoes, mediterranean olives, red onions, cucumbers, pickled green beans, herb vinaigrette \$12
 - + anchovy \$2

Complimentary house bread service is upon request only; refills \$2
We politely decline all substitutions, special requests and modifications
Inform your server if you have 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 Pastas & Chef Features
No separate checks; multiple credit cards permitted
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

CHEF FEATURES

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Risotto Angelina - Parmesan, porcini cream, Bounty Beneath mushrooms, truffle essence \$36
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Baked Eggplant - Bechamel, seasoned ricotta, tomato basil sauce \$26
+ side of spaghetti alla chitarra \$12
- Cioppino** - Tomato citrus fennel broth, diver scallops, jumbo shrimp, clams, mussels, calamari, whitefish, garlic crostini \$48
+ side of spaghetti alla chitarra \$12
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Pork Chop - Brined, applewood smoked bacon, balsamic cipollini demiglace, roasted Yukon Gold potatoes, vegetable \$42
- Chicken Milanese** - Parmesan & seasoned crumb crust, parmesan risotto, lemon sauce, vegetable \$38
- Market Fish** - See server for preparation MP
- Market Steak** - See server for preparation MP

FRESH PASTA

Vegan, cooked al dente to order; we reserve the right to substitute shape without notice
GF brown rice pasta is available

bacon \$6 all-beef meatball / sausage \$6 chicken \$8 salmon / shrimp \$12 diver scallops \$20
Bounty Beneath mushrooms \$14

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Tomato Basil - Chef's San Marzano hearty tomato basil sauce \$22
+ Choice of spaghetti alla chitarra or ziti pasta
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Del Sol - Sundried tomato, basil, garlic, Pecorino Romano, cream, fusilloni pasta \$24
- Carbonara** - Smoked bacon, caramelized onions, mushrooms, white wine cream sauce, tagliatelle pasta \$29
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Pasta alla Norma - Sautéed eggplant, tomato basil, ricotta salata, paccheri pasta \$28
- Clam Sauce** - Fresh clams, spaghetti alla chitarra \$32
+ Choice of tomato citrus fennel broth OR white wine, garlic & butter
- Shrimp** - Blistered tomatoes, shrimp cream sauce, tagliatelle pasta \$34
- Bolognese** - Black Angus ground beef, seasoned ricotta, paccheri pasta \$29
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Sausage Arrabbiata - Spicy red wine tomato ragout, fusilloni pasta \$29

RED PIZZA

Thin & crispy, made with part skim buffalo milk & mozzarella cheese

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Margherita - Fresh mozzarella, basil & garlic, San Marzano tomato sauce \$24
+ prosciutto OR spicy soppressata \$8
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Calabrese - Artichokes, sundried tomatoes, capers, olives , San Marzano tomato sauce \$28
+ anchovies (optional)
- Sausage** - Sweet peppers, San Marzano tomato sauce \$28
+ ricotta & hot honey \$4
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Carne - Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce \$32
+ ricotta & hot honey \$4

WHITE PIZZA

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Bianca - Roasted garlic puree, fontina cheese, oregano \$24
+ prosciutto OR spicy soppressata \$8
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Mushroom Florentine - Roasted garlic puree, fontina cheese, spinach \$28
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Broccolini - Roasted garlic puree, fontina, mozzarella, sundried tomato \$30
+ ricotta & hot honey \$4
- Shrimp Scampi** - Roasted garlic puree, fontina cheese, garlic butter \$32
+ spinach \$4