

### STARTERS

<b>Soup Feature</b>	MP	Ⓥ <b>Focaccia</b> Housemade	8	Ⓥ <b>Baked Olives</b>	7
Ⓥ <b>Italian Fries</b>	10	Ⓥ <b>Roasted Garlic Confit</b>	4	Citrus, herbs	
Twice-cooked, herbs, garlic confit, basil aioli & ketchup		Ⓥ <b>Roman Artichokes</b>	15	Ⓥ <b>Beans &amp; Greens</b>	12
Ⓥ <b>PEI Mussels</b> One pound,	24	Crispy fried, lemon aioli		Garlic, white wine, EVOO, pickled peppers	
white wine, garlic & butter, rustic bread (optional)		Ⓥ <b>Funghi</b>	16	+ add sausage \$6	
Ⓥ <b>Truffled Burrata</b>	18	Pan roasted, white wine, garlic, butter, herb bread crumbs, Pecorino Romano		Ⓥ <b>Diver Scallops</b>	25
Baked, roasted mushrooms, tomato sauce				Pan seared, tomato, roasted garlic, basil coulis, citrus	
				<b>Fried Calamari</b>	20
				Tomato sauce & lemon aioli	

### SALADS

add chicken \$8    add jumbo shrimp/ Scottish salmon \$14    add Bounty Beneath mushrooms \$14

<b>Caesar Salad</b>	12	Ⓥ <b>Tuscan Salad</b>	12	Ⓥ <b>Beets &amp; Carrots</b>	16
Romaine, garlic parmesan crostini, Caesar dressing + anchovy \$2		Artisan greens, tomatoes, carrots, olives, red onions, cucumbers, pickled green beans, herb vinaigrette + anchovy \$2		Roasted, whipped goat cheese, orange rosemary glaze	

### PIZZA

Ⓥ <b>Margherita</b> Fresh mozzarella, basil & garlic, San Marzano tomato sauce + prosciutto or spicy soppressata \$8	24	Ⓥ <b>Bianca</b> Roasted garlic puree, fontina cheese, oregano + prosciutto OR spicy soppressata \$8	24
Ⓥ <b>Calabrese</b> Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce + anchovies (optional)	28	Ⓥ <b>Mushroom Florentine</b> Roasted garlic puree, fontina cheese, spinach	28
<b>Sausage</b> Sweet peppers, San Marzano tomato sauce + ricotta & hot honey \$4	28	<b>Shrimp Scampi</b> Roasted garlic puree, fontina cheese, garlic butter + spinach \$4	32
🔪 <b>Carne</b> Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce + ricotta & hot honey \$4	32		

# FRESH PASTA

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

<b>Bolognese</b> Black Angus ground beef, seasoned ricotta, paccheri	29	🍷 <b>Tomato Basil</b> Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra + add sausage / all beef meatball \$6 chicken \$8	22
🌶️ <b>Sausage Arrabbiata</b> Spicy red wine tomato ragout, fusilloni	29	🍷 <b>Pesto Cream</b> Basil, garlic, Pecorino Romano, EVOO, toasted pepitas (nut free), fusilloni pasta + add chicken \$8 shrimp / salmon \$14	25
<b>Clam Sauce</b> Fresh clams, white wine, garlic, butter, spaghetti alla chitarra	32	🍷 <b>Boscaiola</b> White wine, porcini cream, Bounty mushrooms, tagliatelle	34
<b>Shrimp</b> Blistered tomatoes, lobster cream, tagliatelle	34		

## ENTRÉES

<b>Market Fish</b> Chef's feature presentation	MP	<b>Market Steak</b> Chef's feature presentation	MP
🍷 <b>LaBelle Farms Chicken</b> Creamy polenta, roasted broccolini, roasted garlic rosemary au jus	38	🍷 <b>Eggplant</b> Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28
🍷 <b>Berkshire Pork Chop</b> Brined, butternut squash mash, roasted broccolini, applewood smoked bacon & balsamic cipollini demiglace	42		

House bread service upon request \$3

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