



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature	12	GF V Funghi	16	GF Maine Mussels	25
Housemade Breads Ciabatta, 8		Bounty Beneath mushrooms,		White wine, roasted garlic,	
rosemary focaccia		pan roasted, white wine, garlic,		fennel, cream	
+ marinara \$1		butter		GF V Italian Fries	12
+ compound butter \$2		Fried Calamari	20	Twice-cooked, herbs, garlic	
+ port fig jam \$2		Tomato sauce & lemon aioli		confit, basil aioli & ketchup	
+ roasted garlic confit \$4		GF V Beans & Greens	12	All Beef Meatballs Pecorino	10
+ truffled chicken liver		Garlic, white wine, EVOO,		Romano, breadcrumbs, melted	
pâté \$6		pickled peppers		mozzarella, tomato basil sauce	
GF V Truffled Burrata	18	+ add sausage \$6		Sausage & Peppers Currants,	12
Baked, roasted mushrooms,		V Roman Artichokes	16	capers, blistered tomatoes,	
tomato sauce, ciabatta		Crispy fried, lemon aioli		bagna cauda	
(optional)					
GF V Baked Olives	8				
Citrus, herbs					

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	
Spicy 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	
Spicy 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, messinesi pasta	22	🌱 Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	32
Bolognese Black Angus ground beef, stracciatella cheese, 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

Market Fish Chef's feature presentation	MP	Veal Short Rib Braised in red wine, Marsala cream sauce, red bell peppers, pappardelle pasta	48
🌱 Scottish Salmon Pan roasted, lemon aioli, potato pave, roasted vegetables	42	🌱 Leg of Lamb Pan seared, medium rare, potato pave, roasted vegetables, rosemary port wine demiglace	52
Shrimp & Scallop Risotto Spinach, basil tomato coulis	52	🌱 Berkshire Pork Chop Brined, pan seared, butternut squash caponata, applewood smoked bacon & balsamic cipollini jam	42
Chicken Romano parmesan risotto, vegetable, lemon sauce	42	🌱 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce	28
Chicken Cacciatore Braised thighs in red wine tomato sauce with peppers, garlic & onions	28	+ side of spaghetti alla chitarra \$12	
+ 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