



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature - See server \$12

- GF V Beans & Greens - Garlic, white wine, EVOO, pickled peppers \$12
 - + add sausage \$6
- V Focaccia - Housemade \$8
- V Roman Artichokes - Crispy fried, lemon aioli \$15
- GF V Baked Olives - Citrus, herbs \$7
- GF V Brussels Sprouts - Oven-roasted, gorgonzola, balsamic honey syrup \$16
- V Funghi - Pan roasted, white wine, garlic, butter, herb bread crumbs, Pecorino Romano \$16
- GF Diver Scallops - Pan seared, tomato, roasted garlic, basil coulis, citrus \$20
- GF Charred Octopus - artichoke romesco, crispy chickpeas, parsley, burnt lemon \$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 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 \$12 add Bounty Beneath mushrooms \$14

- GF V Beets & Carrots - Roasted, whipped goat cheese, orange rosemary glaze \$16
- Caesar Salad - Romaine, garlic parmesan breadcrumbs, Caesar dressing \$12
 - + anchovy \$2
- GF V Tuscan Salad - Baby mixed greens, tomatoes, carrots, 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

- GF

V

Risotto Angelina

-

Parmesan, porcini cream, Bounty Beneath mushrooms, truffle essence

\$36
- V

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
- Pork Chop

-

Brined, applewood smoked bacon, balsamic cipollini demiglace, roasted Yukon Gold potatoes, roasted brussels sprouts

\$42
- Chicken Milanese

-

Parmesan & seasoned crumb crust, parmesan risotto, lemon sauce, roasted brussels sprouts

\$38
- Market Fish

-

Celery root puree, melted leeks, chanterelles, fennel salad, shellfish beurre blanc

MP

FRESH PASTA

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

all-beef meatball \$6 chicken \$8 salmon / shrimp \$12 diver scallops \$20

Bounty Beneath mushrooms \$14

- V

Tomato Basil

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Chef’s San Marzano hearty tomato basil sauce, spaghetti alla chitarra

\$22
- Carbonara

-

Smoked bacon, caramelized onions, mushrooms, white wine cream sauce, tagliatelle

\$29
- Clam Sauce

-

Fresh clams, white wine, garlic, butter, spaghetti alla chitarra

\$32
- Shrimp

-

Blistered tomatoes, lobster cream sauce, tagliatelle

\$34
- Bolognese

-

Black Angus ground beef, seasoned ricotta, paccheri

\$29

RED PIZZA

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

- V

Margherita

-

Fresh mozzarella, basil & garlic, San Marzano tomato sauce

\$24

+ prosciutto or spicy soppressata

8
- V

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
- Carne

-

Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce

\$32

+ ricotta & hot honey

\$4

WHITE PIZZA

- V

Bianca

-

Roasted garlic puree, fontina cheese, oregano

\$24

+ prosciutto OR spicy soppressata

\$8
- V

Mushroom Florentine

-

Roasted garlic puree, fontina cheese, spinach

\$28
- Shrimp Scampi

-

Roasted garlic puree, fontina cheese, garlic butter

\$32

+ spinach

\$4