



Contemporary Italian Restaurant & Wine Bar

STARTERS

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

SALADS

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

PIZZA

V Margherita Fresh mozzarella, basil & garlic, San Marzano tomato sauce	24	V Bianca Roasted garlic puree, fontina cheese, oregano	24
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
V Calabrese Artichokes, sundried tomatoes, capers, olives , San Marzano tomato sauce	28	V Mushroom Florentine Roasted garlic puree, fontina cheese, spinach	28
+ anchovies (optional)			
Sausage Sweet peppers, San Marzano tomato sauce	28	Shrimp Scampi Roasted garlic puree, fontina cheese, garlic butter	32
+ ricotta & hot honey \$4		+ spinach \$4	
Carne Pepperoni, spicy capicola, applewood smoked bacon, San Marzano tomato sauce	32		
+ 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 + add sausage / all beef meatball \$6 chicken \$8	22	Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29
🍃 Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	34	🍃 Butternut Squash Sherry sage cream, pepita dust, Pecorino Romano, ricotta gnocchetti + Pasta shape contains dairy; not vegan	28
Shrimp Blistered tomatoes, lobster cream, tagliatelle	34	🔪 Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29

ENTRÉES

Market Fish Chef's feature presentation	MP
Market Steak Chef's feature presentation	MP
🍃 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28
🌾 LaBelle Farms Chicken Creamy polenta, roasted broccolini, roasted garlic rosemary au jus	38
🌾 Berkshire Pork Chop Brined, butternut squash mash, roasted broccolini, applewood smoked bacon & balsamic cipollini demiglace	42
🌾 Cioppino Diver scallops, jumbo shrimp, mussels, calamari, whitefish, tomato fennel citrus broth + side of spaghetti alla chitarra \$12	48

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