



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature	12	GF V Beans & Greens	12	GF Diver Scallops	20
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 Charred Octopus	20
Crispy fried, lemon aioli		GF V Baked Olives	7	Artichoke romesco, crispy chickpeas, parsley, burnt lemon	
GF Brussels Sprouts	16	Citrus, herbs		GF V Truffled Burrata	18
Oven-roasted, gorgonzola, balsamic honey syrup		Fried Calamari	20	Baked, roasted mushrooms, tomato sauce	
V Funghi	16	Tomato sauce & lemon		GF V Italian Fries	10
Pan roasted, white wine, garlic, butter, herb bread crumbs, Pecorino Romano		GF PEI Mussels One pound, rustic bread (optional)	24	Twice-cooked, herbs, garlic confit, basil aioli & ketchup	
		+ Choice of: Tomato citrus fennel broth OR white wine, garlic & butter			

SALADS

add chicken \$8 add shrimp/salmon \$12 add Bounty Beneath mushrooms \$14					
Caesar Salad	12	GF V Tuscan Salad	12	GF V Beets & Carrots	16
Romaine, garlic parmesan breadcrumbs, 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

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)		Shrimp Scampi Roasted garlic puree, fontina cheese, garlic butter	32
Sausage Sweet peppers, San Marzano tomato sauce	28	+ spinach \$4	
+ ricotta & hot honey \$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

🌱 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	26
🌱 LaBelle Farms Chicken Creamy polenta, roasted brussels sprouts, roasted garlic rosemary au jus	38
🌱 Cioppino Diver scallops, jumbo shrimp, mussels, calamari, whitefish, tomato fennel citrus broth + side of spaghetti alla chitarra \$12	48
🌱 Berkshire Pork Chop Brined, butternut squash mash, roasted brussels sprouts, applewood smoked bacon & balsamic cipollini demiglace	42
🌱 Piedmontese Short Ribs Yukon Gold whipped potatoes, braised turnips, parsnips, & carrots, Bounty mushroom bordelaise, gremolata	52
🌱 Market Fish Celery root puree, melted leeks, chanterelles, fennel salad, shellfish beurre blanc	MP

Complimentary house bread service is upon request only; refills \$2

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; 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