



Contemporary Italian Restaurant & Wine Bar

STARTERS

Soup Feature	12	GF V Truffled Burrata	18	Mussels - Bangs Island ME	25
Housemade Breads Ciabatta,	8	Baked, roasted mushrooms,		White wine, roasted garlic,	
rosemary focaccia		tomato sauce, ciabatta		fennel, cream	
+ marinara \$1		(optional)		GF V Baked Olives	8
+ compound butter \$2		GF V Funghi	16	Citrus, herbs	
+ roasted garlic confit \$4		Bounty Beneath mushrooms,		GF V Italian Fries	12
Sausage & Peppers Red wine	12	pan roasted, white wine, garlic,		Twice-cooked, herbs, garlic	
tomato sauce		butter		confit, basil aioli & ketchup	
All Beef Meatballs Pecorino	10	Fried Calamari	20	GF V Beans & Greens	12
Romano, breadcrumbs, melted		Tomato sauce & lemon aioli		Garlic, white wine, EVOO,	
mozzarella, tomato basil sauce		GF Diver Scallops	25	pickled peppers	
V Roman Artichokes	16	Pan seared, tomato, roasted		+ add sausage \$6	
Crispy fried, lemon aioli		garlic, basil coulis, citrus			

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	
Soppressata Smoked mozzarella, sweet	30	Wild Mushroom Bounty Beneath mushrooms,	32
peppers, San Marzano tomato sauce, hot honey		roasted garlic puree, fontina cheese, stracciatella	
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, spaghetti alla chitarra	22	🌱 Pesto Cream Basil, garlic, Pecorino Romano, EVOO, toasted pepitas (nut free), fusilloni pasta + add chicken \$8 shrimp / salmon \$16	24
Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29	🌱 Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	32
🌶️ Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29	Clam Sauce Fresh clams, white wine, garlic, butter, spaghetti all chitarra	32

ENTRÉES

Chicken Romano parmesan risotto, vegetable, lemon sauce	42	Market Fish Chef's feature presentation	MP
Pork Milanese seasoned garlic herb crumb crust, rosemary Yukon Gold potatoes, arugula, lemon	38	Veal Feature Chef's feature presentation	MP
🌱 Eggplant Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	28	Cioppino Diver scallops, jumbo shrimp, mussels, calamari, clams, sea bass, tomato fennel citrus broth, garlic parmesan crostini + side of spaghetti alla chitarra \$12	58

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