



Contemporary Italian Restaurant & Wine Bar

STARTERS

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

SALADS

add chicken \$8   add shrimp/salmon \$12   add Bounty Beneath mushrooms \$14					
<b>Caesar Salad</b>	12	<b>GF</b> <b>V</b> <b>Tuscan Salad</b>	12	<b>GF</b> <b>V</b> <b>Beets &amp; Carrots</b>	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

<b>V</b> <b>Margherita</b> Fresh mozzarella, basil & garlic, San Marzano tomato sauce	24	<b>V</b> <b>Bianca</b> Roasted garlic puree, fontina cheese, oregano	24
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
<b>V</b> <b>Calabrese</b> Artichokes, sundried tomatoes, capers, olives , San Marzano tomato sauce	28	<b>V</b> <b>Mushroom Florentine</b> Roasted garlic puree, fontina cheese, spinach	28
+ anchovies (optional)			
<b>Sausage</b> Sweet peppers, San Marzano tomato sauce	28	<b>Shrimp Scampi</b> Roasted garlic puree, fontina cheese, garlic butter	32
+ ricotta & hot honey \$4		+ spinach \$4	
<b>Carne</b> 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

🍃 <b>Tomato Basil</b> Chef's San Marzano hearty tomato basil sauce, spaghetti alla chitarra + add sausage / all beef meatball \$6 chicken \$8	22	<b>Bolognese</b> Black Angus ground beef, seasoned ricotta, paccheri	29
🍃 <b>Boscaiola</b> White wine, porcini cream, Bounty mushrooms, tagliatelle	34	🍃 <b>Butternut Squash</b> Sherry sage cream, pepita dust, Pecorino Romano, ricotta gnocchetti + Pasta shape contains dairy; not vegan	28
<b>Shrimp</b> Blistered tomatoes, lobster cream, tagliatelle	34	🔪 <b>Sausage Arrabbiata</b> Spicy red wine tomato ragout, fusilloni	29

# ENTRÉES

🍃 <b>Eggplant</b> Baked, bechamel, seasoned ricotta, tomato basil sauce + side of spaghetti alla chitarra \$12	26
🌾 <b>LaBelle Farms Chicken</b> Creamy polenta, roasted brussels sprouts, roasted garlic rosemary au jus	38
🌾 <b>Cioppino</b> Diver scallops, jumbo shrimp, mussels, calamari, whitefish, tomato fennel citrus broth + side of spaghetti alla chitarra \$12	48
🌾 <b>Berkshire Pork Chop</b> Brined, butternut squash mash, roasted brussels sprouts, applewood smoked bacon & balsamic cipollini demiglace	42
🌾 <b>Piedmontese Short Ribs</b> Yukon Gold whipped potatoes, braised turnips, parsnips, & carrots, Bounty mushroom bordelaise, gremolata	52
🌾 <b>Market Fish</b> Celery root and leek risotto, confit lemon, fennel salad, piccata sauce*	MP

Bread service upon request \$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