

STARTERS

Soup Feature	MP	Ⓥ Focaccia Housemade	8	Ⓥ Baked Olives	7
Ⓥ Funghi	16	Ⓥ Roasted Garlic Confit	4	Citrus, herbs	
Bounty Beneath mushrooms, pan roasted, white wine, garlic, butter		Ⓥ Truffled Burrata	18	Ⓥ Beans & Greens	12
Fried Calamari	20	Baked, roasted mushrooms, tomato sauce		Garlic, white wine, EVOO, pickled peppers	
Tomato sauce & lemon aioli		Ⓥ Diver Scallops	25	+ add sausage \$6	
Ⓥ Roman Artichokes	15	Pan seared, tomato, roasted garlic, basil coulis, citrus		Ⓥ Italian Fries	10
Crispy fried, lemon aioli				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	Ⓥ Tuscan Salad	12	Ⓥ Beets & Carrots	16
Romaine, garlic parmesan crostini, 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

Ⓥ Margherita Fresh mozzarella, basil & garlic, San Marzano tomato sauce	24	Ⓥ Bianca Roasted garlic puree, fontina cheese, oregano	24
+ prosciutto or spicy soppressata \$8		+ prosciutto OR spicy soppressata \$8	
Ⓥ Calabrese Artichokes, sundried tomatoes, capers, olives, San Marzano tomato sauce	28	Ⓥ 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 + all beef meatball \$6	22	Ⓥ Pesto Cream Basil, garlic, Pecorino Romano, EVOO, toasted pepitas (nut free), fusilloni pasta + add chicken \$8 shrimp / salmon \$14	25
Bolognese Black Angus ground beef, seasoned ricotta, paccheri	29	Ⓥ Boscaiola White wine, porcini cream, Bounty mushrooms, tagliatelle	34
🔪 Sausage Arrabbiata Spicy red wine tomato ragout, fusilloni	29	Shrimp Blistered tomatoes, lobster cream, tagliatelle	34

ENTRÉES

Market Fish 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

House 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