

ANTIPASTI CALDI

SQUASH BLOSSOMS, 13 *lightly battered & fried, mozzarella & ricotta cheese filling, butternut squash with roasted honey, nutmeg, fra diavolo*

BLUE HILL BAY MUSSELS, 13 *pan-steamed, garlic ciabatta, hot mustard cream*

FRUITTI DI MARE, 15 *baked Royal Red shrimp, calamari, lemon, garlic butter, focaccia crumbs, extra virgin olive oil*

SPANISH OCTOPUS, 15 *char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato*

CHICKEN SAUSAGE, 12 *house-made link, fresh mozzarella & Neapolitan spices, eggplant caponata with tomato & red onion agrodolce*

VEAL SWEETBREADS, 14 *hard-seared & crispy, artichoke, caperberry, lemon*

VEAL BRAIN, 9 *butter-poached "in cartoccio", marjoram, Parmesan grissini*

BEEF TRIPPA, 9 *slow-cooked "alla Fiorentina", tigelle, tomato, onions, salsa verde*

BEEF BONE MARROW, 15 *oven-roasted, grilled focaccia, parsley & red onion insalata, Champagne vinegar*

CHEF'S TASTE, 6 *today's selection from our whole animal offal*

BRUSCHETTE E PIZZE

BRUSCHETTA, 11 *ceci beans, house fresh mozzarella cheese, roasted peppers, ripe olives, soffrito, lemon*

WHITE PIZZA, 12 *mozzarella & ricotta cheeses, roasted garlic cloves*

RED PIZZA, 13 *soppressata, house Italian sausage, mozzarella, tomato sauce*

PASTE

TRIANGOLONE, 23
hand-made ravioli, cabbage, vegetable & pecorino filling, cauliflower, simple tomato sauce, basil

GARGANELLI, 22
"alla Norma", roasted eggplant, tomato, garlic, red onion, grated ricotta salata cheese

FETTUCCINE, 25
chopped fresh Wellfleet clams, Italian herbs, chiles, heirloom tomatoes, garlic

ORECCHIETTE, 26
pulled duck leg, sunny side up egg, broccoli raab, rosemary & lemon, cream

SPAGHETTI, 25
house semolina dough "all'Amatriciana", pancetta, house sausage, red onion, tomato

PIETANZE

ATLANTIC SCALLOPS, 35
caramelized, golden potatoes, chanterelle mushrooms, sweet corn, fennel "due preparazione" & lemon

WILD CAUGHT ACADIAN REDFISH, 33
pan-seared, basil pesto risotto, sautéed zucchini & squash, lemon zest, flash-fried onions, flatleaf parsley

CHICKEN SALTIMBOCCA, 30
pan-seared organic breast, Prosciutto di Parma ham & Fontina Fontal cheese stuffing, gnocchetti, shiitake mushrooms, sage, smoked tomato & Marsala

PORK RIB CHOP, 38
char-grilled, crispy Berkshire pork belly, juniper-infused blue cheese, soft polenta, green & banana peppers, baby spinach, honey-garlic sauce

CHEF'S CUT, MARKET
today's selection from our whole animal butchery

ANTIPASTI FREDDI

BURRATA PUGLIESE, 17 *Toscana salami, charred tomato vinaigrette, crostini*

TODAY'S OYSTER SELECTION *served raw on the half shell with accoutrements*

BEAU SOLEIL, 4 EA NEW BRUNSWICK

SAVAGE BLONDE, 4.5 EA PRINCE EDWARD ISLAND

BARNSTABLE, 4.5 EA MASSACHUSETTS

WAWENOC, 4.5 EA MAINE

SCOTTISH SALMON, 13 *juniper & brown sugar cured, minced tomatoes, red onions, fresh horseradish, orange & mint*

BEEF CARPACCIO, 13 *shaved & served raw, red onions, coccoli, shaved Parmigiano Reggiano, extra virgin olive oil, cracked black pepper*

HOUSE CHARCUTERIE, 16 *house-made by our butcher, cacciatore, Calabrese ham, duck liver pâté, mazzafegati, pheasant galantina, giardiniera, Italian parsley, hard boiled egg, date & onion puree, tart cherry mostarda & crostini*

ZUPPE E INSALATE

MINISTRONE, 8

CALABRIAN PORK & LENTIL, 10

BABY ROMAINE, 10 *thyme croutons, cucumber, Parmesan, classic caesar*

ARUGULA, 13 *Honeycrisp apples, nectarines & peaches, shaved fennel, candied hazelnuts, honey verjus vinaigrette*

SHAVED CELERY, 7 *sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette & Italian parsley*

CONTORNI

BRUSSELS SPROUTS, 10 *"alla puttanesca", golden raisins & pistachios*

SWEET POTATOES, 8 *roasted red peppers, toasted cumin, coriander & fennel seeds, maple*

CARROTS, 9 *oven-roasted, Trapanese sundried tomato pesto with almonds & brown sugar*

FORMAGGI choice of three, 14

TALEGGIO D.O.P. LOMBARDIA cow, soft, pungent, mild
QUADRELLLO DI BUFALA LOMBARDIA buffalo, semi-soft, washed rind

SOTTOCENERE DI TARTUFO VENETO cow, semi-soft, black truffle laced

CASTELROSSO D.O.P. PIEMONTE cow, semi-firm, mild, buttery & clean

FIOR DI CAPRA SARDEGNA goat, semi-firm, sharp, grassy, earthy

MONTASIO D.O.P. FRIULI cow, firm, full-flavored

GORGONZOLA DOLCE LOMBARDIA cow, soft, blue

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. Ask your servers about those items that are served raw or undercooked.

★ We fry with refined peanut oil. ★ Gratuity of 18% may be added to parties of eight or greater. ★