

ANTIPASTI CALDI

- CHESTNUTS, 6** oven-roasted, extra virgin olive oil, sea salt
- ARANCINI, 11** focaccia dusted & fried, acorn squash & bel paese cheese rice balls, pannelle, fra diavolo
- BLUE HILL BAY MUSSELS, 13** pan-steamed, garlic ciabatta, hot mustard cream
- ATLANTIC CALAMARI, 13** cornmeal-dusted & flash-fried, herb-roasted sweet peppers & tomatoes, toasted coriander, cumin & fennel seed
- SPANISH OCTOPUS, 15** char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- CHICKEN SAUSAGE, 13** house-made link, fresh mozzarella & Neapolitan spices, caramelized onions & fennel
- BARDICCIO, 10** house Tuscan blood sausage, spicy Calabrian lentils, salsa verde
- VEAL SWEETBREADS, 14** hard-seared, fresh artichoke bottoms, caperberries, lemon
- VEAL BRAIN, 9** butter-poached "in cartoccio", marjoram, Parmesan grissini
- BEEF BONE MARROW, 15** oven-roasted, grilled "tigelle" muffin, parsley & red onion insalata, Champagne vinegar
- CHEF'S TASTE, 6** today's selection from our whole animal offal

BRUSCHETTE E PIZZE

- BRUSCHETTA, 11** house stracchino cheese, fried sunchokes, kale, sweet onion jam
- WHITE PIZZA, 12** mozzarella & ricotta cheeses, roasted garlic cloves
- RED PIZZA, 13** soppressata, house Italian sausage, mozzarella, tomato sauce

PASTE

- TRIANGOLONE, 23**
hand-rolled ravioli, cabbage, vegetable & pecorino filling, sunny side up egg, peppered spinach, mushrooms, thyme, cream
- MALTAGLIATI, 25**
Bay of Fundy salmon pezzi, sauce Palomino, chiles, basil leaves
- FETTUCINE, 26**
whole wheat & egg dough, Long Island duck leg, celery root, Bosc pears, sage butter
- SPAGHETTI, 27**
house semolina dough, venison & pork meatballs, marinara, green onion pesto
- LASAGNA, 25**
layers of fresh pasta, pumpkin, mozzarella, root vegetables, beef Bolognese, ricotta salata

PIETANZE

- NANTUCKET BAY SCALLOPS, 35**
caramelized, basil pesto risotto, broccoli florets, Romanesco cauliflower, lemon zest, flatleaf parsley
- WILD CAUGHT ACADIAN REDFISH, 33**
pan-seared, golden & sweet potatoes, carrots, Honeycrisp apples, cider reduction, fennel & lemon
- CHICKEN SALTIMBOCCA, 30**
pan-seared organic breast, Prosciutto di Parma ham & Fontina Fontal cheese stuffing, gnocchetti, shiitake mushrooms, torn sage, smoked tomato & Marsala
- BERKSHIRE PORK SHANK, 38**
brined & slow-cooked, juniper-infused blue cheese, stewed ceci & cannellini, roasted red peppers, tomatoes, rosemary, flash-fried onions, brodo
- 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**
- HARDWOOD ISLAND, 4.5 EA MAINE**
- LITTLE HARBOR, 4 EA MAINE**
- LAMB CRUDO, 13** served raw, minced red onions, red cabbage agrodolce, gnoccho fritto, extra virgin olive oil
- HOUSE CHARCUTERIE, 16** house-made by our butcher, mazzafegati, cacciatore, Calabrese ham, duck liver p te, rabbit galantina, giardiniera, hard-boiled egg, Italian parsley, date & onion puree, tart cherry mostarda & crostini

ZUPPE E INSALATE

- MINISTRONE, 10**
- BUTTERNUT SQUASH & CREAM, 11** pistachio pesto
- BEETS, 14** oven-roasted & chilled, whipped goat cheese, candied hazelnuts, strawberry vinaigrette
- LITTLE GEMS, 11** house fresh mozzarella, sundried tomatoes, ripe olives, cucumbers, house peperoncini, celery seed, herb vinaigrette
- RADICCHIO, 12** Golden Delicious apples, roasted parsnips, shaved fennel, golden raisins, pignoli, honey verjus vinaigrette, sundried cherries & figs
- SHAVED CELERY, 7** saut ed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette & Italian parsley

CONTORNI

- BRUSSELS SPROUTS, 10** "alla puttanesca", oven-roasted, toasted walnuts
- CAULIFLOWER, 9** oven-roasted, Trapanese sundried tomato pesto with almonds & brown sugar
- WHITE POTATOES, 8** saut ed, corn, rosemary, scallions

FORMAGGI choice of three, 14

- ROBIOLA LA TUR LANGHE** | 3-milk | soft
- QUADRELLLO DI BUFALA LOMBARDIA** | buffalo | washed rind
- SOTTOCENERE DI TARTUFO VENETO** | cow | semi-soft, truffle
- CASTELROSSO D.O.P. PIEMONTE** | cow | semi-firm
- PECORINO CALABRESE REGGIO CALABRIA** | ewe | firm, salty
- MONTASIO D.O.P. FRIULI** | cow | firm
- GORGONZOLA PICCANTE LOMBARDIA** | cow | blue-veined, sharp and sweet

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. ★