



Antipasti / Zuppe

Basket of focaccia	\$ 7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$14
Prosciutto crudo di ‘Carpegna’ DOP	\$21
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$23
Prosciutto crudo di ‘Carpegna’ DOP with Cavaillon melon	\$22
Prosciutto di ‘culatello’ DOP	\$22
Prosciutto DOP with stracciatella cheese	\$22
Bresaola with arugula and goat cheese	\$17
*Beef carpaccio	\$19
Zucchine Parmigiana	\$17
Fried shishito peppers	\$13
Fried baby artichokes	\$16
Vongole in brodetto bianco – fresh manila clams in white wine w/grilled bread	\$22
Cozze in brodetto bianco – fresh PEI mussels in white wine w/grilled bread	\$20
Lumache trifolate – snails in garlic butter, parsley & white wine w/ polenta	\$20
Vitello tonnato – thin slices of roast veal with a tuna sauce (cold)	\$18
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$20
Minestrone	\$10

Insalate

*Insalata di Cesare – classic caesar salad	\$14
Insalata della casa – arugula, friselina & radicchio with house dressing	\$13
Arugula with grilled apple, pear, pineapple and gorgonzola	\$16
Grilled romaine with house dressing	\$15
Caprese – fresh Italian bufala mozzarella w/farm-fresh heirloom tomatoes	\$18
Truffle burrata with local farm-fresh heirloom tomatoes	\$20

Pasta / Risotto

Fresh BLACK SUMMER TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$75
Risotto with prosecco & Nantucket bay scallops	\$36
Linguine with shrimp, sorrel & arugula sauteed in garlic w/grape tomato	\$30
Linguine with fresh Manila clams with garlic, white wine & fresh herbs	\$31
Fettuccine con funghi – porcini mushrooms	\$31
Pasta al pomodoro & basilico – choice of any pasta on the menu	\$19
Farfalline with smoked salmon in a light vodka sauce	\$28
Paglia & fieno gratinate – green & white tagliatelle baked w/cheese	\$27
Gnocchi Bergamasca – purple potato & nettles gnocchi baked	\$27
Fettuccine with “white” bolognese – pork, veal, white wine (no tomato)	\$31

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$32
Salmon with radicchio	\$32
Red Snapper Livornese	\$32
Zuppe di pesce – clams, mussels, shrimp, scallops, calamari, halibut & cuttlefish	\$35
Whole fresh branzino – oven-roasted with baby fennel (served tableside)	\$40

Carne

Fegato alla “Veneziana” calf liver with onions & white wine vinegar, w/ polenta	\$30
Piccatina di vitello al limone & capperi – veal with lemon & capers	\$29
Scaloppine con porcini – veal with porcini mushrooms	\$31
Pork tenderloin with green apple, sage in a white wine sauce	\$29
Breast of Long Island duck with figs	\$35
Grilled Berkshire 1 ½ lb double pork chop – (35 minutes preparation time)	\$38
Grilled rib-eye – 16 oz.	\$60

One complimentary basket of bread & olives; additional bread basket \$5

Add shrimp to any dish - \$14

No cheese will be served with seafood

Sharing of entrees -\$10

Please be patient, each order is freshly prepared

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness