

~ANTIPASTI~

CHEESE AND CHARCUTERIE PLATTER choose from tonight's selections \$7 each / 3 for \$18

BRUSCHETTA roasted garlic, caramelized onions, roasted peppers and gorgonzola dolce \$12

POLPETTE ARRABIATA meatballs in spicy tomato sauce \$8

PROSCIUTTO PARMESAN CROISSANTS with fig jam \$9

FRITTO MISTO "mixed fry" of seafood and vegetables with a quartet of dipping sauces \$15

~SALAD & SOUP~

GREEN SALAD balsamic plum vinaigrette, tomato, cucumber, shaved carrot and fennel \$6

CAESAR SALAD white anchovy fillet, bruschetta, Parmigiano Reggiano \$8

ARUGULA SALAD apple vinaigrette, dried cranberries, candied pecans, frizzled yams, gorgonzola dolce, and smoked duck \$12

MINISTRONE GENOVESE hearty vegetable soup with basil pesto \$6

CREAMY TOMATO BASIL soup with grilled mozzarella crouton \$7

~PASTA~ course/meal

GNOCCHI with braised lamb shoulder, roasted winter vegetables, goat cheese and mint \$10/\$19

SPAGHETTINI CARBONARA cream, asiago, egg yolk and pancetta \$9/ \$17

TAGLIATELLE with the classic meat sauce of Bologna \$9/ \$17

PEZZE TARTUFA with roasted garlic and shallots, mushrooms, all day tomatoes, and cacio tartufo \$9/ \$17

SPAGHETTINI e POLPETTE thin spaghetti and spicy meatballs \$8/ \$15

BLACK PEPPER LINGUINE with smoked salmon cream sauce, red onion, fennel, and goat cheese roasted apple \$10/ \$19

~MAIN DISH~

CHICKEN CACCIATORA in rich stew of tomatoes, bell peppers and mushrooms with fingerling potatoes and green olives \$19

FRIED EGGPLANT STACK with taleggio, smoked tomato fresca, olive oil, pine nut butter and broccolini \$18

***SEARED NANTUCKET SCALLOPS** with mushroom risotto, grilled seasonal vegetables and chive oil \$22

OSSO BUCO braised veal shank with polenta rustica, winter soffrito and horseradish gremolata \$28

MANICOTTI porcini pasta rolls filled with ground lamb in balsamic sauce with roasted peppers and arugula, frizzled yams and Black Mesa Ranch Goat cheese \$21

SWEET ITALIAN WILD BOAR SAUSAGE with cranberry mostarda, autumn mashed potatoes, apple and braised cabbage \$21

WILD CAUGHT GRILLED SALMON with gnocchi fritti, gorgonzola grilled pear, balsamic must, broccolini \$24

BOLITO MISTO (FOR TWO OR MORE) traditional “mixed boil” of beef short rib, duck leg, lamb sausage and wild boar with cipolline, fingerling potatoes, baby carrots and a trio of sauces \$60