MENU

STARTERS & Shares

Caesar Salad $15
Romaine, Croutons, Parmesan, Anchovy

Chopped Salad $16
Pepperoni, Salami, Provolone, Red Onion, Pepperoncini, Tomato, Chickpea, Roasted Pepper, Creamy Dill & Italian Dressing

Roasted Beets $16
Goat Cheese, Citrus, Kale, Pistachio

Burrata $18
Honeynut Squash, Prosciutto, Cranberry, Almonds, Mint

Crispy Potatoes $12
Shishito Aioli

Charred Broccolini $14
Tonnato, Bagna Cauda, Capers, Breadcrumb

Meatballs $14
Tomato, Ricotta, Oregano

Shrimp Scampi $16
Garlic, Chili, Lemon

Fennel Crusted Calamari $18
Pomodoro, Hot Cherry Peppers

Bruschetta

Garlic Butter $6

Eggplant Caponata $12
Sundried Tomato, Oregano

Stracciatella $12
Honeycrisp Apple

Chicken Liver Mousse $12
Cranberry Agrodolce, Pistachio

ENTREES

Creamy Polenta $22
Amish Cheddar, Roasted Mushrooms, Pickled Chili, Pecorino, Pine Nuts

Pan-Roasted Branzino $32
Aqua Pazza, Broccolini, Olives, Capers

Chicken Francaise $26
Potatoes, Shishito Peppers, Lemon, White Wine

Braised Short Rib $34
Shepard Valley Melter Skelter, Polenta, Kale, Horseradish, Jus

Consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

PASTA

Spaghetti
With Your Choice Of
Pomodoro $20
Cacio e Pepe $20
Basil Pesto $20
Blush $20

Campanelle
Butternut Squash, Mushroom, Cranberry, Sage
$25

Linguini
Lobster, Centerbe, Campari Tomato, Lemon, Tarragon
$29

Rigatoni
Vodka Sauce, Smoked Chicken, Pancetta, Cherry Peppers, Crispy Prosciutto
$26

Mafaldine
Cry Baby Bolognese, Tomato, Pepperoni, Parmesan
$26

Subsitute
Gluten Free Casarecce +$4
or Gluten Free Buccatini +$4