



RED

(Wines listed light to full bodied)

- Pinot Noir** (Friuli) Cabert 14
- Chianti** (Toscana) Villa Corigliano 11
- Neprica** (Puglia) Tormaresca 9
- Sangiovese** (Toscana), Badiola 10
- Barbera d'alva** (Piemonte) Farina 13
- Nero d'avola** (Sicilia) Terre 10
- Cabernet Sauvignon** (Friuli) il Gheppio 9
- Primitivo** (Puglia) Torricoda 12

WHITE

(Wines listed light to full bodied)

- Pinot & Toi** (Veneto) Maculan 10
- Pinot Grigio** (Friuli) Cabert 9
- Orvieto** (Umbria) Antinori Campogrande 9
- Vermentino** (Lazio) Terra Marique 9
- Sauvignon Blanc** (Friuli) Brunner 10
- Falaghina** (Campania) Feudi San Gregorio 11
- Chardonnay** (Puglia) Tormaresca 8
- Rosato** (Puglia) Five Roses 9
- Prosecco, Veneto** Zardetto 10
- Champagne**, Lorent Perrier 17

ANTIPASTI

Spiced Butternut Squash Soup
with Fegato Crostini and Roasted Chestnuts. 9

White Bean Soup
with Farro and Crispy Pancetta. 9

Chickpea Fries with Sundried Tomato-
Roasted Garlic Dipping Sauce. 9

Burrata with Oven-Dried Cherry Tomatoes,
Prosciutto, Treviso, Eggplant Crostini and Basil. 15

Crispy Seppia with Crunchy Celery, Chickpeas,
Tomato Confit and Hot Chili Peppers. 15

Warm Duck Salad
Caramelized Apples, Grapes and Toasted Walnuts. 14

Roasted Beet and Pear Salad
Goat Cheese, Bruschetta and Toasted Hazelnuts. 13

Hearts of Romaine with Creamy Garlic-
Parmigiano Dressing and Anchovies. 10

Chopped Salad
Red Wine Vinaigrette. 13

Food Allergies? Please alert your server to any food allergies you may have.

18% gratuity added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.



PASTA

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| Bucatini with Silky Tomato Sauce,
Parmigiano and Basil. 19 | Pappardelle with Braised Oxtail, Black
Currants and Wood-Roasted Parsnips. 22 |
| Ricotta Gnudi with Pancetta,
Snap Peas and Parmigiano. 22 | Maine Lobster Risotto with Sundried
Tomatoes, Zucchini and Saffron. 25 |
| Cheese and Spinach Ravioli
Parmigiano Butter and Tomato Sauce. 20 | Braised Veal Agnolotti with Wild Mushrooms,
Roasted Veal Jus and Pecorino Romano. 24 |
| Spicy Orecchiette with Sweet Fennel Sausage,
Roasted Garlic, Parmigiano and Broccolini. 21 | |

MAIN COURSE

- Pork Chop with Prosciutto, Sage & Fontina, Quince Relish and Creamy Polenta. 29
- Roasted Black Bass with Caramelized Fennel and Blood Orange Salad. 28
- Braised Beef Short Rib with Red Wine and Horseradish Potato Gratin. 28
- Breaded Veal Milanese with Wild Arugola, Cherry Tomato and Shaved Parmigiano. 29
- Prime Ribeye of Beef with Gremolata and Oven Roasted Vegetables. 49
- Herb Crusted Rack of Lamb Loin with Stewed Peppers and Basil-Orange Chutney. 38
- Rosemary Chicken Breast with Lemon, Artichokes, Mushrooms and Yukon Potatoes. 23
- Seared Sea Scallops with Roasted Cauliflower, Pine Nuts, Raisins and Brown Butter. 28
- Oven Braised Tuscan Veal with Tomatoes, Swiss Chard and Chickpeas. 26