



### **FIRSTS**

BREAD BASKET- ARTISAN EPI LOAVES – WILDFLOWER HONEY & ORGANIC OLIVE OIL – PESTO – SALTED EUROPEAN STYLE BUTTER. 5

BRUSCHETTA ANELLO- HEIRLOOM TOMATO AND RED ONION – PANCHETTA CRUMBLES – PESTO OLIVE OIL – GARLIC CRUSTINI. 11

SOUP OF THE DAY. M/P

CHEFS SELECTION OF OLIVES, MEATS AND CHEESE. 30

### **SMALLS**

GARLIC SHRIMP- SWEET CHAMPAGNE VINEGAR REDUCTION – GARLIC – CITRUS. 16

FRIED STEM ON ARTICHOKE- PICKLED HOT PEPPER PUREE – BALSAMIC GLAZE. 12

HOMEMADE BEEF MEATBALLS- WHIPPED RICOTTA – PECORINO ROMANO. 12

PORTOBELLO MILANESE- ARUGULA SALAD – CHERRY TOMATO – RED ONION – BALSAMIC GLAZE. 13

AHI TUNA- EVERYTHING BAGEL CRUST – SOY PEARLS – PONZU – MICROGREENS 16

MUSSELS ARRABIATA- PEI MUSSELS – SPICY POMODORO – TOASTED GARLIC. 15

FRIED MOZZARELLA- THINLY SLICED PROSCIUTTO – POMODORO SAUCE. 13

### **SALADS**

BURRATTA ANELLO- ARUGULA – TRUFFLE PEARLS - BASIL PESTO - ROASTED RED PEPPERS – BALSAMIC 16

ARUGULA SALAD- CANDIED WALNUTS – FRESH STRAWBERRIES – CRUMBLIED GORGONZOLA – WHITE BALSAMIC VINAIGRETTE. 13

MOZZARELLA CAPRESE- HEIRLOOM TOMATO – PROSCIUTTO – PESTO OLIVE OIL – BALSAMIC REDUCTION. 13

SEAFOOD SALAD – CHILLED CALAMARI – SHRIMP – MUSSELS – GRILLED LEMON 16

## **FRESH CUT PASTA**

*PASTAS ARE MADE FROM SCRATCH DAILY.*

- BUCATINI AMATRICIANA- PANCETTA – POMODORO – PECORINO ROMANO – BLACK PEPPER. 22
- FUSILLI SAUSAGE & PEPPERS- SWEET AND HOT SAUSAGE – POMODORO – SAUTEED PEPPERS. 23
- SPAGHETTI NONNA- POMODORO – HOMEMADE BEEF MEATBALLS. 19
- RAVIOLI CARBONARA- EGG YOLK – PANCHETTA – BLACK PEPPER – PECORINO – STARCH WATER. 24
- FUSILLI BOLOGNESE- DRY AGED BEEF – SWEET FENNEL SAUSAGE – POMODORO. 22
- SPAGHETTI GARLIC SHRIMP- GARLIC – OLIVE OIL – PARSELEY – CHILI FLAKE. 26
- SPAGHETTI MUSSELS ARRABIATA- SPICY GARLIC POMODORO – PEI MUSSELS 24
- RAVIOLI POMODORO OR PESTO- HOMEMADE DAILY 21/23

## **MAINS**

*WE KINDLY INSIST, NO SUBSTITUTIONS.*

- FAROE SALMON- SWEET BOURBON MUSTARD GLAZE – GARLIC BROCCOLINI. 32
- LONG ISLAND DUCK- PEPPER JELLY – SUMAC – ROOT VEGETABLE PUREE. 36
- CHICKEN ANELLO- COATED IN HOMEMADE BREADCRUMB – MOZZARELLA – POMODORO – PARMESAN POLENTA. 29
- DIRTY PORK CHOP- BONE IN BUTTERFLIED BREADED CHOP - PANCHETTA – CARMALIZED ONION – WHITE BALSAMIC – GARLIC BROCCOLINI. 32
- EGGPLANT ROLLATINI- RICOTTA & MASCARPONE – POMODORO – FUSILLI POMODORO. 26

## **MEAT LOCKER**

*PROTEINS ARE PROUDLY SOURCED FROM AWARD WINNING WESTWOOD PRIME MEATS.*

- CHEFS CUT RIBEYE- DRY AGED 35 DAYS. 42
- VEAL HANGER STEAK- KONA COFFEE RUB. 39
- BONE IN STRIP STEAK- DRY AGED 28 DAYS. 45
- COLORADO T-BONE LAMB CHOPS- DRY AGED 28 DAYS . 39

## **SIDES**

- GARLIC BROCCOLINI- WHITE WINE AND OLIVE OIL. 8
- WHIPPED MASHED POTATOES- GARLIC – PARMESAN – BLACK PEPPER. 8
- PARMESAN POLENTA- STONEGROUND – VERMONT BUTTER – CHILI OIL. 8
- GIGANTE BEAN SALAD- SERVED CHILLED – TUSCAN MARINADE. 8
- ROASTED POTATOES- RED RUSSET – ITALIAN FRESH HERBS. 8
- LENTIL SALAD- CHERRY TOMATO – RED ONION – AGED BALSAMIC REDUCTION 8

*FALL/WINTER*

*EXECUTIVE CHEFS*

*MATTHEW BORGERSEN*

*JOHN VITALE*